

O R R E R Y

Sunday A la Carte

Start

Seafood raviolo, lobster bisque
Mozzarella, pears, truffle honey V
Salmon gravlax, cucumber, fromage blanc
Chicken parfait, apple, onion crumb, toasted sourdough

Main

Kentish rump of lamb, seasonal vegetables, rosemary jus
Salmon, cumin, aubergine puree, stuffed courgette flower
Jerusalem artichoke risotto, summer truffle, artichoke crisp V VG
Tournedos Rossini, potato purée, sauce Périgourdine 10 supplement

4.95 each

Extra fine green beans
Broccoli
Charlotte potato purée
Cornish new potatoes

Dessert

Valrhona Manjari chocolate cremeux, orange sorbet
Crème brûlée, raspberry sorbet
Elderflower panna cotta, rosé poached strawberries
Farmhouse cheeses 10 supplement

2 courses 25.95

3 courses 29.95 or 33.95 including a Bellini

V = Vegetarian VG = Vegan

Kindly note that a £2.00 cover charge per person will apply.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.