

# O R R E R Y

## Dinner A la Carte

### Start

- Seabass ceviche, lime, elderflower
- Confit duck raviolo, velouté, elderberries
- Braised baby cauliflower, Madeira jus, truffles
- Chicken parfait, apple, onion crumb, toasted sourdough

### Main

- Roasted cod, artichoke, apple, velouté
- Jerusalem artichoke risotto, autumn truffle, artichoke crisp V VG
- Salmon, wild mushrooms, braised leeks, herb crust
- Tournedos Rossini, celeriac purée, sauce Périgourdine 10 supplement

4.95 each

- Extra fine green beans
- Broccoli
- Cornish new potatoes

### Dessert

- Valrhona Manjari chocolate cremeux, orange sorbet
- Plum bakewell tart, milk ice cream
- Roasted fig, chocolate crumble, fig sorbet
- Farmhouse cheeses 10 supplement

2 courses 54.95

3 courses 59.95

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.