

O R R E R Y

Lunch A la Carte

Start

Pâté de campagne, celeriac remoulade
Braised baby cauliflower, Madeira jus, truffles
Salmon ballotine, fromage blanc, cucumber
Confit duck raviolo, velouté, elderberries

Main

Roasted duck breast, beetroot, plums, jus gras
Salmon, wild mushrooms, braised leeks, herb crust
Jerusalem artichoke risotto, autumn truffle, artichoke crisp V VG
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 26.00

3 courses 30.00

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.