

O R R E R Y

Lunch A la Carte

Start

Seafood raviolo, lobster bisque
Mozzarella, pears, truffle honey V
Pâté de campagne, celeriac remoulade
Salmon ballotine, fromage blanc, cucumber

Main

Roasted duck breast, beetroot, plums, jus gras
Salmon, polenta, wild mushrooms, braised leeks
Wild mushroom risotto, autumn truffle, Parmesan 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.