

# O R R E R Y

## Sunday A la Carte

### Start

Prawns and lobster risotto  
Confit duck raviolo, velouté, elderberries  
Salmon ballotine, cucumber, fromage blanc  
Braised baby cauliflower, Madeira jus, truffles

### 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  
Honey, lemon and plum tart, milk ice cream  
Roasted fig, chocolate crumble, fig sorbet  
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.