

O R R E R Y

Lunch A la Carte

Start

Seafood raviolo, lobster bisque
Pâté de campagne, celeriac remoulade
Salmon ballotine, fromage blanc, cucumber
Braised baby cauliflower, Madeira jus, truffles

Main

Braised beef à la Bordelaise
Salmon, polenta, wild mushrooms
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

Pear frangipane tart, milk ice cream
Valrhona Manjari chocolate cremeux, orange sorbet
Baked apple, chocolate crumble, rum & raisin ice cream
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.