

## O R R E R Y

### Sunday A la Carte

#### Start

Seafood raviolo, lobster bisque  
Pâté de campagne, celeriac remoulade  
Seabass ceviche, lime, elderflower  
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 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.