

O R R E R Y

Dinner A la Carte

Start

Onion tart, goat curd, summer truffle /v

Salmon gravlax, sour cream and lemon dressing

Cured beef, artichoke purée, Madeira jelly, compressed apple

Goat cheese stuffed courgette flower, aubergine puree, cumin and tomato sauce /v

Main

Sea bass fillet, sugar snap, beurre blanc

Braised Iberico pork, baby cauliflower, plum purée

Mushroom risotto, summer truffle, Cooleeney /v /vg on request

Tournedos Rossini, potato purée, sauce Périgourdine /10 supplement

4.95 each

Mange-tout

Broccoli

Cornish new potatoes

Dessert

Lemon posset, blackberry

Strawberry, vanilla Chantilly, meringue, sorbet

Elderflower panna cotta, passion fruit, Champagne jelly

Farmhouse cheese's /10 supplement

2 courses 55.00

3 courses 60.00

VG -suitable for vegan requirements / V- suitable for vegetarian requirements

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

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.