

O R R E R Y

Lunch A la Carte

Start

Onion tart, goat curd, summer truffle /v

Cured beef, artichoke purée, Madeira jelly, compressed apple

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

Main

Braised Iberico pork, baby cauliflower, plum purée

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

Sea bass fillet, sugar snap, beurre blanc /10 supplement

4.95 each

Mange-tout

Broccoli

Cornish new potatoes

Dessert

Lemon posset, strawberry

Cherry bakewell tart, basil sorbet

Farmhouse cheese's /10 supplement

2 courses 30.00

3 courses 35.00

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.