

O R R E R Y

Lunch A la Carte

Start

Cured beef, artichoke purée, Madeira jelly, compressed apple

Salmon gravlax, sour cream and lemon dressing

Buffalo mozzarella, pear, truffle honey

Main

Secreto Iberico pork, baby cauliflower, plum purée

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

Sea bass fillet, asparagus, beurre blanc /10 supplement

4.95 each

Mange-tout

Broccoli

Cornish new potatoes

Dessert

White chocolate cremeux, raspberry

Strawberry, vanilla Chantilly, meringue, 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.