

O R R E R Y

Dinner A la Carte

Start

Seafood raviolo, lobster bisque

Beetroot tartare, goat curd, summer truffle /v

Salmon gravlax, sour cream and lemon dressing

Cured beef, artichoke purée, Madeira jelly, compressed apple

Main

Sea bass fillet, courgette flower, tomato and cumin sauce

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

Rump of lamb, baby cauliflower, garlic purée, rosemary jus

Venison fillet, braised cabbage, black fig /10 supplement

4.95 each

Mange-tout /v /vg on request

Broccoli /v /vg on request

Cornish new potatoes /v /vg on request

Dessert

White chocolate cremeux, raspberry /v

Cherry bakewell tart, milk ice cream /v

Elderflower panna cotta, passion fruit, Champagne jelly /v

Farmhouse cheese /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.