

# O R R E R Y

## Lunch A la Carte

### Start

Seafood raviolo, lobster bisque

Buffalo mozzarella, pear, truffle honey /v

Salmon gravlax, sour cream and lemon dressing

Cured beef, artichoke purée, Madeira jelly, compressed apple

### Main

Salmon fillet, potato, sugar snap, beurre blanc

Rump of lamb, baby cauliflower, rosemary jus

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

Tournedos Rossini, potato purée, sauce Périgourdine /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

Plum bakewell tart, milk ice cream /v

Strawberry, vanilla Chantilly, meringue, sorbet /v

Farmhouse cheese /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.