

# O R R E R Y

## Dinner A la Carte

### Start

Seafood raviolo, lobster bisque

Buffalo mozzarella, pear, truffle honey /v

Chicken parfait, apple chutney, toasted sourdough

Beetroot tartare, goat curd, summer truffle /v

Cured beef, artichoke purée, Madeira jelly, compressed apple

### Main

Baked fillet of sea bass, herb crust, wild mushrooms, horseradish /10 supplement

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

Venison fillet, braised savoy cabbage, black fig /10 supplement

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

Salmon fillet, courgette flower, tomato and cumin sauce

### 5.50 each

Mange-tout /v /vg on request

Broccoli /v /vg on request

Cornish new potatoes /v /vg on request

### Dessert

Coconut panna cotta, passion fruit, Champagne jelly /v /vg

Lemon posset, figs, sorbet /v

Manjari chocolate cremeux, mango, lime /v

Bakewell tart, milk ice cream /v

Farmhouse cheese /10 supplement

2 courses 55.00

3 courses 65.00

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

Kindly note that a £2.00 cover charge per person will apply.  
A discretionary 13.5% 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.