

# O R R E R Y

## Lunch A la Carte

### Start

Seafood raviolo, lobster bisque

Buffalo mozzarella, pear, truffle honey /v

Chicken parfait, apple chutney, toasted sourdough

Salmon gravlax, sour cream and lemon dressing

### Main

Salmon fillet, courgette flower, tomato and cumin sauce

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

Tournedos Rossini, potato purée, sauce Périgourdine /10 supplement

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

### 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

Bakewell tart, milk ice cream /v

Manjari chocolate cremeux, mango, lime /v

Farmhouse cheese /10 supplement

2 courses 30.00

3 courses 36.00

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.