

# O R R E R Y

Dinner A la Carte

White truffle £18/gram

## Start

Seafood raviolo, lobster bisque

Cured beef, grape, truffle dressing

Goat cheese curd, pear, truffle honey, almonds /v

Foie gras terrine, Agen prunes purée, toasted sourdough /10 supplement

## Main

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

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

Fillet of sea bass, celery, Jerusalem artichoke, apple velouté

Wild mushroom risotto, autumn truffle, Parmesan /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

Chocolate fondant, blood orange sorbet/v

Lemon posset, figs, sorbet /v

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

Farmhouse cheese from the trolley /£10 supplement

Sweet Wine Flight 50ml each ( Tokaji LH, Passito, Petit Giraud Sauternes ) 25

Port & Madeira Flight 50ml each ( Madeira 15y, Tawny 10y, Colheita 2001 ) 25

2 courses 56.00

3 courses 66.00

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.