

O R R E R Y

Lunch A la Carte

White truffle £20/gram

Start

Game raviolo, chicken velouté, elderberries

Chicken parfait, apple chutney, toasted sourdough

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

Salmon gravlax, sour cream and lemon dressing

Main

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

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

Baked fillet of salmon, herb crust, wild mushrooms, horseradish

Wild mushroom risotto, 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

Bakewell tart, coconut ice cream/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 33.00

3 courses 39.00

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.