

# O R R E R Y

Dinner A la Carte

## Start

- Goat cheese curd, pear, truffle honey, walnuts /v
- Salmon ballotine, sour cream and lemon dressing
- Chicken parfait, apple chutney, toasted sourdough
- Confit duck and foie gras ravioli, Madeira consommé
- Beetroot tartare, goat curd, winter truffle /v /vg on request

## Main

- Wild mushroom risotto, winter truffle, Parmesan /v /vg on request
- Tournedos Rossini, potato purée, sauce Périgourdine /12 supplement
- Baked fillet of salmon, herb crust, wild mushrooms, horseradish
- Rump of lamb, salisfy, garlic, potato purée, rosemary jus
- Fillet of seabass, celery, Jerusalem artichoke, apple velouté /12 supplement

## Sides 5.50 each

- Mange-tout /v /vg on request
- Cornish new potatoes /v /vg on request
- Broccoli /v /vg on request
- Pomme purée, Périgourdine truffle /15 supplement

## Dessert

- Coconut pannacotta, passion fruit, Champagne jelly /v /vg
- Farmhouse cheese /15 supplement
- Honey and walnut cake, yoghurt ice cream /v
- Chocolate fondant, vanilla ice cream
- Lemon posset, blood orange sorbet /v

Sweet Wine Flight 50ml each ( Tokaji LH, Riesling, Sauternes ) 30

Port Wine Flight 50ml each ( White, Tawny, Ruby ) 30

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.