

# O R R E R Y

Lunch 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

## Main

Wild mushroom risotto, winter truffle, Parmesan /v /vg on request

Tournedos Rossini, potato purée, sauce Périgourdine /12 supplement

Fillet of salmon, celery, Jerusalem artichoke, apple velouté

Braised spiced neck of pork, braised savoy cabbage, red wine jus

## 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

Lemon posset, blood orange sorbet /v

Farmhouse cheese /15 supplement

Honey and walnut cake, milk ice cream /v

Manjari chocolate cremeux, mango, lime /v

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

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

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.