

O R R E R Y

Mother's Day Menu

Start

Chicken parfait, apple chutney, toasted sourdough

Seafood raviolo, lobster bisque

Warm buffalo mozzarella, apple, Périgord truffle /v

Salmon gravlax, sour cream and lemon dressing

Beetroot tartare, goat curd, autumn truffle /v

Main

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

Beef Wellington, pomme purée, truffle sauce / 12 supplement

Salmon, saffron potato, mussel velouté

Braised beef á la Bordelaise, mash potato, grape leaf

Fillet of sea bass, Jerusalem artichoke, pear, fish 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 /v /15 supplement

Dessert

Farmhouse cheese /15 supplement

Cruffin, pineapple, coconut ice cream /v

Honey and walnut cake, milk ice cream /v

Rhubarb pannacotta, Champagne jelly /v

Chocolate fondant, vanilla ice cream /v

Sweet Wine Flight 50ml each (Tokaji LH, Riesling, Sauternes) 30
Port Wine Flight 50ml each (White, Tawny, Ruby) 30

3 courses 49.00

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.