

O R R E R Y

Dinner A la Carte

Bread 430kcal & Butter 227kcal
Amuse Bouche – White asparagus velouté 137kcal

Start

Seafood raviolo, lobster bisque 1014kcal
Soya marinated salmon, mooli, avocado and wasabi purée 348kcal
Chicken parfait, apple chutney, toasted sourdough 1030kcal
White asparagus, egg yolk, mascarpone, chorizo crumble 805kcal /v /v - vg on request
Buffalo mozzarella, pear, truffle honey 554kcal /v

Main

Jerusalem artichoke risotto, crisps, Parmesan 1248kcal /v /vg on request
Tournedos Rossini, potato purée, sauce Perigourdine 1040kcal /12 supplement
Salmon fillet, herb crust, wild mushroom, horseradish 1307kcal
Rump of lamb, peas, potato purée, rosemary jus 1300kcal
Baked fillet of sea bass, polenta, green asparagus, morels 830kcal /12 supplement

Sides 5.50 each

Mange-tout 184kcal/ v /vg on request
Cornish new potatoes 323kcal/ v /vg on request
Broccoli 200kcal /v/vg on request

Dessert

Chocolate fondant, vanilla ice cream 1082kcal /v
Lemon posset, cherry compote, basil sgroppino, meringue 630kca /v
Muscovado tart, crème fraiche ice cream 788kcal /v
Farmhouse cheese from trolley 917kcal /15 supplement
Elderflower and strawberry pannacotta, Champagne jelly 382kcal /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

Adults need around 2000 kcal a day.

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.