

O R R E R Y

Lunch A la Carte

Bread 430kcal & Butter 227kcal

Amuse Bouche – Asparagus velouté 137kcal

Start

Seafood raviolo, lobster bisque 1014kcal

Soya marinated salmon, mooli, avocado and wasabi purée 348kcal

Marinated mackerel, crème fraiche, red onion, orange dressing 394kcal

Chicken parfait, apple chutney, toasted sourdough 1030kcal

White asparagus, egg yolk, mascarpone, chorizo crumble 805kcal /v /v - vg on request

Main

Jerusalem artichoke risotto, crisps, Parmesan 1248kcal /v /vg on request

Salmon fillet, herb crust, warm potato salad, beurre blanc 953kcal

Tournedos Rossini, potato purée, sauce Périgourdine 1040kcal /12 supplement

Veal medallions, roast potatoes, Madeira jus 1123kcal#

Baked fillet of sea bass, polenta, green asparagus, morels 830kcal /12 supplement

Sides 5.50 each

Mange-tout 184kcal/ v /vg on request

Broccoli 200kcal /v/vg on request

Cornish new potatoes 323kcal/ v /vg on request

Dessert

Elderflower and strawberry pannacotta, Champagne jelly 382kcal /v

Manjari chocolate, coconut ice cream, hazelnut tuille /v

Spiked Mascarpone, cherries, chocolate, vanilla ice cream /v

Lemon posset, cherry compote, basil sgroppino, meringue 630kca /v

Farmhouse cheese from trolley 917kcal /15 supplement

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

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.