

O R R E R Y

Dinner A la Carte

Bread 430kcal & Butter 227kcal

Amuse Bouche – Gazpacho 137kcal

Start

Lobster raviolo, bisque 1014kcal /12 supplement

Buffalo mozzarella, pear, truffle honey 554kcal /v

Chicken parfait, apple chutney, toasted sourdough 1030kcal

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

Main

Jerusalem artichoke risotto, crisps, parmesan, summer truffle 1248kcal / v /vg on request

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

Salmon fillet, polenta, green asparagus, morels 830kcal

Rump of lamb, peas, potato purée, rosemary jus 1300kcal

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

Muscovado tart, crème fraiche ice cream 788kcal /v

Manjari chocolate cremeux, sour cherry, sorbet

Elderflower and strawberry pannacotta, Champagne jelly 382kcal /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 56.00

3 courses 66.00

V- suitable for vegetarian requirements / VG -suitable for vegan 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.