

# O R R E R Y

## Lunch A la Carte

Bread 430kcal & Butter 227kcal

Amuse Bouche – Gazpacho 137kcal

## Start

Lobster raviolo, bisque 1014kcal /12 supplement

Cured beef, beetroot, horseradish 344kcal

Buffalo mozzarella, pear, truffle honey 554kcal /v

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

## Main

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

Salmon fillet, polenta, green asparagus, morels 830kcal

Chicken breast, confit potatoes, pea purée, Vin Jaune velouté

Tournedos Rossini, potato purée, sauce Périgourdine 1040kcal /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

Lemon posset, raspberry compote, basil sgroppino, meringue 630kcal /v

Strawberry, meringue, vanilla chantilly

Manjari chocolate cremeux, sour cherry, sorbet

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

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.