

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

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

Bresaola, celeriac remoulade, courgette escabeche

Chicken parfait, apple chutney, toasted sourdough 1030kcal

Main

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

Salmon fillet, confit potato, cucumber, keta, beurre blanc 830kcal

Beef medallion, potato purée, sauce Périgourdine 1040kcal /12 supplement

Veal Ossobuco, celeriac purée, gras jus

Seabass fillet, courgette flower, red pepper pesto 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

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

Manjari chocolate cremeux, sour cherry, sorbet /v

Elderflower and strawberry pannacotta, Champagne jelly 382kcal /v

Chocolate fondant, vanilla ice cream 1082kcal /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.