

O R R E R Y

Lunch A la Carte

Bread 434kcal & Butter 227kcal

Amuse Bouche – Asparagus velouté

Start

Seafood raviolo, lobster bisque 1014kcal

Salmon ballotine, fromage blanc, cucumber 238kcal

Beetroot tartare, goat curd 337kcal /v /vg on request

Chicken parfait, apple chutney, toasted sourdough 1030kcal

Dorset crab, mango, wasabi avocado 229kcal /15 supplement

Main

Jerusalem artichoke risotto, thyme, parmesan, truffle 1258kcal / v /vg on request

Beef medallion, potato purée, sauce Périgourdine 1099kcal /15 supplement

Lamb Wellington, onion purée, rosemary jus 1661kcal

Seabass fillet, spring herb crust, beetroot, chive sabayon /15 supplement 1282kcal

Sea bream, baby gem, harissa beurre blanc 956kcal

Sides 6.50 each

Mange-tout 184kcal / v / vg on request

Broccoli 237kcal / v / vg on request

Cornish new potatoes 288kcal / v / vg on request Polenta / v

Dessert

Coffee cremeux, prunes, milk ice cream 722kcal / v

Poached clementines, coconut, spring season sorbet 602kcal / v /vg on request

Mango mousse, lime sorbet 496kcal / v

White chocolate, citrus, lemon verbena 584kcal /v

Farmhouse cheese from trolley 517 kcal /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

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.