

ORRERY

SUMMER SET MENU

Bread & Butter

Amuse Bouche, Gazpacho

Start

Burrata, strawberries, walnut, honey / v

Cured beef, courgette, horseradish, truffle dressing

Seafood raviolo, lobster bisque

Main

Rosemary risotto, girolles, summer truffle /v /vg on request

Salmon, confit potato, cucumber, beurre blanc

Roasted quail, Roscoff onion, jus gras

Dessert

Strawberry mousse, English strawberries

Chocolate cremeux, cherry sorbet / v

Apricot tart, vanilla ice cream / v

Sides 6.50 each

Tomato salad /v /vg on request

Broccoli / v/vg on request

Cornish new potatoes / v / vg

Mixed salad /v /vg on request

3 courses 45.00

Including a glass of Lanson Rose Champagne 125ml



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 for dinner between Monday-Sunday between 6-7pm (excluding Saturday's).