

ORRERY

ROSÉ SET MENU

Bread & Butter

Amuse Bouche, Gazpacho

Start

Burrata, strawberries, walnut, honey 513kcal / v

Chicken parfait, apple chutney, toasted sourdough 1030kcal

Seafood raviolo, lobster bisque 1014kcal

Main

Rosemary risotto, girolles, summer truffle 1193kcal /v /vg on request

Salmon, confit potato, cucumber, beurre blanc 1001kcal

Roasted quail, Roscoff onion, jus gras 549kcal

Dessert

Strawberry mousse, English strawberries 487kcal

Chocolate cremeux, cherry sorbet 509kcal / v

Raspberry mille-feuille mascarpone, raspberry sorbet 563kcal / v

Sides 6.50 each

Mange-tout 184kcal /v /vg on request Broccoli 237kcal / v/vg on request

Cornish new potatoes 288 kcal / v / vg Mixed salad 194kcal /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).