

# O R R E R Y

## Tasting Menu



### Amuse Bouche

Chicken parfait, apple chutney, toasted sourdough

Dorset crab, mango, avocado

Beef Medallion, pomme purée, sauce Périgourdine

Farmhouse cheese from trolley

Yorkshire rhubarb pannacotta, Champagne rose jelly

## Tasting Menu 125

Wine pairing 79

Premium Wine pairing 125

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.

**The menus have been created for the enjoyment of all guests at your table.**

**Available for lunch until 1.00pm and for dinner until 8pm.**