

O R R E R Y

Chef's Menu

Bread 434kcal & Butter 372kcal Amuse Bouche – Gazpacho 74kcal

Starter

Salmon ballotine, fromage blanc, cucumber 663kcal

Caramelised onion and tomato tart, goat cheese curd 1189kcal /v

Dorset crab, mango, wasabi avocado 229kcal / **20 supplement**

Cured beef, mooli, Worcestershire dressing 928kcal

Main

Wild mushroom risotto, rosemary, summer truffle 1193kcal /v /vg on request

Iron steak, green peppercorn sauce 853kcal

Cod, courgette, orange, elderflower velouté

Beef Medallion, pomme purée, sauce Périgourdine 1130kcal / **20 supplement**

Sides 6.95 each / v / vg on request

Broccoli 200kcal

Creamed spring greens 141kcal

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Dessert

Chocolate délice, cherry compote, cherry sorbet 763kcal / v

Poached peaches, yoghurt, sorbet 259kcal / v

Plum frangipane tart, crème fraîche ice cream /v

Farmhouse cheese 754 kcal / **20 supplement**

Two Courses 40.00 | Three Courses 45.00

With a glass of rosé wine or a cocktail:

2022 Azure, D&D Exclusive & Maison Mirabeau, Côtes de Provence, France – 125ml

Fleur de Provence - Mirabeau Rosé Wine, St Germain, Elderflower Liqueur, Lemon

— MAISON —
MIRABEAU

V- suitable for vegetarian requirements / VG -suitable for vegan requirements Adults need around 2000 kcal a day

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Kindly note that a £2.00 cover charge per person will apply.

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.

Available - Lunch Monday to Sunday - Dinner Monday to Sunday (excluding Saturday)