

O R R E R Y

Chef's Menu

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

Starter

Salmon ceviche, fromage blanc, cucumber, elderflower dressing 398kcal

Beetroot tartare, stracciatella, prunes D'Agen 142kcal /v /vg on request

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

Cured beef, mooli, tzatziki, Harissa 405kcal

Main

Wild mushroom risotto, Parmesan 1248kcal /v /vg on request

Roasted Chicken, wild mushroom, vin jaune sauce 1144kcal

Cod, fennel, baby artichoke, elderflower velouté 818kcal

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

Sides 6.95 each / v / vg on request

Broccoli 200kcal

Tomato salad 213kcal

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Dessert

Plum frangipane tart, crème fraiche ice cream /v

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

Poached peaches, yoghurt, sorbet 259kcal / 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 Exclusuve & 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)