

O R R E R Y

London Restaurant Festival Menu

Bread 434kcal & Butter 372kcal
Amuse Bouche – Haricot bean velouté / v

Starter

Beetroot tartare, stracciatella, prunes D'Agen 142kcal /v /vg on request
Salmon ceviche, fromage blanc, cucumber, elderflower dressing 398kcal
Dorset crab, mango, wasabi avocado 229kcal / **20 supplement**
Cured beef, mooli, tzatziki, Harissa 405kcal

Main

Wild mushroom risotto, Parmesan 1248kcal / v /vg on request
Rump of lamb, caramelised onion purée, rosemary jus 1129kcal
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	Mangetout 197kcal
Cornish new potatoes 359kcal	Endive and pear salad 158kcal

Dessert

Passion fruit and vanilla pannacotta 541kcal / v
Chocolate cremeux, mango, mango sorbet 644kcal / v
Pineapple, citrus jelly, coconut 372kcal / v / vg on request
Farmhouse cheese 754 kcal / **20 supplement**

Two Courses 40.00 | Three Courses 45.00

Menu Includes: Bellini Cocktail or NV French Bloom , France 0.0% ABV 125ml

V- suitable for vegetarian requirements / VG -suitable for vegan requirements Adults need around 2000 kcal a day
A discretionary 14.5% 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)