

O R R E R Y

Tasting Menu



Includes 125ml glass of:
Flûte de Champagne Laurent-Perrier Rose (150cl)

Amuse Bouche

Duck liver, brioche, sour cherry chutney

Dorset crab, mango, wasabi avocado

Beef Medallion, pomme purée, sauce Périgourdine

Farmhouse cheeses from the trolley (containing pasteurised and unpasteurised cheeses)

Passion fruit and vanilla pannacotta, Champagne Laurent-Perrier "La Cuvée" jelly

Tasting Menu 125

Wine pairing 79

Premium Wine pairing 99

A discretionary 14.5% service charge will be added to your bill. All prices include VAT

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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.**