

# O R R E R Y

## Tasting Menu



Includes 125ml glass of:  
Flûte de Champagne Laurent-Perrier Rose

### 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.**