

O R R E R Y

Tasting Menu

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)

Coconut mousse, blood orange sorbet

Tasting Menu 125

Wine pairing 79

Premium Wine pairing 99

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

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

Kindly note that a Bread & Butter Cover Charge 2.00 per person will apply.

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

When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease.

Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this.

Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we 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.