

O R R E R Y

Chef's Menu

Available for Dinner - Monday to Saturday

Bread 434kcal & Butter 372kcal
Amuse Bouche – Wild garlic velouté 40kcal / v

Starter

Seafood raviolo, lobster bisque 1014kcal
Burrata, pear, truffle honey 554kcal /v
Chicken parfait, apricot chutney 1022kcal
Cured bream, elderflower dressing, fromage

Main

Saffron risotto, Parmesan /v /vg on request
Pork a la Provençale 738kcal
Salmon, cabbage, roasted artichoke purée 987kcal
Beef Medallion, pomme purée, sauce Périgourdine 1130kcal /20 supplement

Sides 7.25 each / v / vg on request

Broccoli 200kcal	Pomme puree 745kcal	Mangetout 197kcal
Cornish new potatoes 359kcal	Endive and pear salad 158kcal	Spring greens 131kcal

Dessert

Passion fruit mousse, pineapple, basil sorbet 310kcal / v / vg on request
Hazelnut cake, Armagnac prunes, chocolate 669kcal / v
Chocolate fondant, vanilla ice cream 1148kcal /v
Farmhouse cheeses from the trolley (containing pasteurised unpasteurised cheeses) 754 kcal / 20 supplement

2 courses 39.00

3 courses 44.00

3 courses and a carafe of wine (500ml) 60.00

2023 Colombard & Ugni Blanc, Premiere Ballerine, Cotes De Gascogne, France

2023 Grenache & Syrah, Premiere Ballerine, Méditerranée, France

2024 Pierre et Papa Rose, Languedoc-Roussillon, France

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.