

O R R E R Y

Tasting Menu

Amuse Bouche

Duck liver, brioche, sour cherry chutney

Dorset crab, mango, avocado

Beef Medallion, pomme purée, sauce Périgourdine

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

Kaffir lime pannacotta, gariguettes strawberries

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

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.

Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

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