

O R R E R Y

New Year's Eve 2024

Amuse bouche

Duck liver parfait, cherry chutney, toasted sourdough

Dorset crab, mango, wasabi avocado

Beef medallion, pomme purée, sauce Périgourdine

Montgomery Cheddar 18-month matured
15 supplement

Vanilla pannacotta, passion fruit jelly

Menu 130.00

Wine Pairing 95.00

Kindly note that a £2.00 cover charge per person will apply.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them 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