

O R R E R Y

Sample Events - Lunch Menu

Starter

- Seafood raviolo, lobster bisque 1014kcal
- Burrata, pear, truffle honey 554kcal /v
- Salmon ballotine, fromage blanc 238kcal
- Duck liver, brioche, apple chutney /20 supplement
- Dorset crab, mango, wasabi avocado 229kcal /20 supplement
- Baby artichokes, sundried tomato, butter emulsion /v/vg on request
- Cured beef, mooli, harrisa
- Halibut ceviche, fromage blanc, elderflower dressing

Main

- Jerusalem artichoke risotto, crisps, Parmesan / v /vg on request
- Beef medallion, potato, sauce Perigourdine 1040kcal /20 supplement
- Cod, courgette flower, cumin sauce
- Rump of lamb, rosemary jus 1300kcal
- Seabass fillet, herb crust 1282kcal /20 supplement
- Braised beef, á la bordelaise sauce 954kcal

Side 6.95

- Mange-tout 184kcal / v /vg on request
- Cornish new potatoes 323kcal / v /vg on request
- Broccoli 200kcal /v /vg on request

Cheese Extra Course

- Selection of farmhouse cheeses 917kcal /25 supplement

Dessert

Strawberry pannacotta, Gariguette strawberry / v

Lemon posset, Granny Smith, granola 858kcal / v

Chocolate délice, mint sorbet 914kcal / v

Chocolate fondant, ice cream 1148kcal /v

Vanilla brulée/v

Farmhouse cheeses /20 supplement

Dinner 3 courses 70

VG -suitable for vegan requirements / V- suitable for vegetarian requirements

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.

Menu include VAT Service charge is additional at 13.5%

Between eight and twelve, guests are invited to choose three starters, three main courses and three desserts,
Between thirteen and twenty guests are invited to choose a menu of two options per course and parties of twenty-one or more are invited to choose one option per course.

Please note that this is a sample menu – dishes may be subject to changes according to produce seasonality and availability.

O R R E R Y

Amuse Bouche

Duck liver, brioche, sour cherry chutney

Dorset crab, mango, wasabi avocado

Beef Medallion, pomme purée, sauce Périgourdine

Farmhouse cheese

Strawberry bavarois, Gariguettes strawberry, sorbet /v

Tasting Menu 125

Wine pairing 79

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

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**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.**