

# O R R E R Y

## Valentine's Day Menu

Amuse bouche

Duck liver terrine, brioche, cherry chutney

Dorset crab, mango, wasabi avocado

Beef Wellington, sauce Périgourdine

Montgomery Cheddar 18-month matured  
15 supplement

Yorkshire rhubarb pannacotta, Champagne rose jelly

Menu 150.00

Wine Pairing 95.00

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.