



ORELLE x 670 GRAMS
90 per person

Duck Tartlet

Duck à l'orange, foie gras

Courgette flower

Sainte Maure de Touraine, olives

STARTER

Asparagus

Wye valley asparagus with black garlic, pickled grapes and wild garlic sauce

MAINS

Coquille St. Jacques

Scallop, fèves, Champagne sauce

Dunwood Farm Beef

Massaman curry sauce, lime spiced potato, braised ox cheek, milk loaf and potato butter

DESSERTS

Tropical Vacherin

Mango, passion fruit, BBQ pineapple, Crème legre, coconut sorbet

Petit Four

(VG) VEGAN | (V) VEGETARIAN

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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. Adults need around 2000 kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.