

MENU DU JOUR

FIRST COURSE

Gazpacho, cervelle de canut

Palomino Fino, Muy Seco, "Tio Pepe", Gonzalez Byass, Jerez, Spain £8.00 per mini bottle (200ml)

Chicken liver parfait, Madeira jelly, Poilâne

2006 Riesling, "R" Qba, August Kessler, Rbeingau, Germany £7.50 per glass (175ml)

Cod tortellini, lobster bisque

2006 Chenin Blanc, Rudera, Stellenbosch, South Africa £8.95 per glass (175ml)

Goat cheese soufflé

2003, Pinot Meunier, Nyetimber, West Sussex, England £14.95 per glass (175ml)

MAIN COURSE

Roast cod, creamed leeks, thyme jus gras

2004 Auxey-Duresses, Domaine Pascal Prunier-Bonheur, Burgundy, France £11.50 per glass (175ml)

Beef fillet bourguignon, red wine souce

2005 Crozes-Hermitage, "Domaine de Thalabert", Jaboulet, Rhône, France £10.95 per glass (175ml)

Truffle tagliolini

2004 Grüner Veltliner, "Bergdistel", Wachau, Austria £10.95 per glass (175ml)

Chicken jambonnette, wild mushroom, jus gras

2001 Montbélié, Roblet-Monnot, Burgundy, France £9.95 per glass (175ml)

DESSERT

Peach Melba, crème fraîche

2005 Jurançon Moelleux, "Uroulat", Charles Hours, France £9.50 per glass (125ml)

Raspberry mille-feuille, lemon card

2007 Moscato Rosa, Innocent Bystander, Victoria, Australia £7.95 per glass (125ml)

Selection of sorbet

Farmhouse cheeses from the trolley
selected and ripened by Eric Charriaux
5.50 supplement

1988 Cossart Gordon, Sercial "Colbeita", Madeira £13.95 per glass (100ml)

26.00 FOR 3 COURSES
40.00 INCLUDING CARAFE OF WINE (375 ML)
CHOSEN BY SOMMELIER

*Orrery: A mechanical model of the solar system. Named after
Charles Boyle, Fourth Earl of Orrery (1676-1731), for whom one was made.*

MENU A LA CARTE

FIRST COURSE

Cep risotto

Assiette of asparagus, mascarpone, truffle

Roast sea scallops, cauliflower, morel velouté

Red wine poached foie gras, brioche

MAIN COURSE

Grilled whole lemon sole à la Mediterranean

Confit fillet of salmon, scallops, Castelluccio lentils

Welsh rump of lamb, olive jus

Beef Rossini, truffle sauce
£5 supplement

DESSERT

Vanilla crème brûlée, cherry sorbet

Valrhona chocolate fondant, milk ice cream

Caramelized pineapple, coconut foam, candied ginger

Farmhouse cheeses from the trolley
selected and ripened by Eric Charriaux
11.00 supplement

2 COURSES £36

3 COURSES £42

VEGETARIAN OPTIONS AVAILABLE

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS

*17.5% vat is included
12.5% discretionary service charge will be added*