



Bienvenue à L'Ortolan

Veal Sweetbread

New Season Garlic, Blood Orange, Broad Bean

Devon Crab

Mooli, Trout Roe, Nori

Terrine of Guinea Fowl and Foie Gras

Asparagus, Mousseron, Sauce Hollandaise

Wild Cornish Sea Bass

Courgette, Gnocchi, Heritage Tomatoes

60 Day- Aged Yorkshire Beef

Roasted Onion, Morels, Wild Garlic

Chef's Pre-Dessert

Pineapple

Basil, Coconut, Lime

Bon Appetit from James Grestorex and the team

A discretionary service charge of 12.5% will be added to your bill. Please notify us in advance of any dietary requests. *8 course menu price based on the standard menu without any supplementary dishes.

During busy services please allow 15-20 minutes between courses