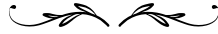


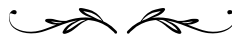
Chef's Tasting Menu

APPETIZER

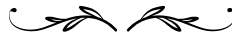
Truffle Gougeres, Salmon Tartare & The Braised Lambwich



Braised Beef Arancini, Red Wine Reduction, Horseradish, Watercress & Parmesan (GF)



Baked Devon Scallop, Honey Roast Pork, Apple & Watercress (GF)



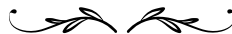
Orsett Hall Mixed Grill

Honey Roast Pork Belly, 2oz Fillet Steak, Black Pudding, Confit Mushroom,
Crispy Lamb's Tongue, Fondant Potato & Deep Fried Egg

OR

Sea bass, Mussel, Scallop & Prawn Bouillabaisse (GF)

With Saffron Potato & Fennel

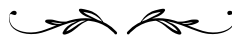


Mojito Sorbet (GF)(VE)



THE ROLO (GF)

Dark Chocolate, Salted Caramel, Raspberry Sorbet & Gel



Coffee and Petit Fours

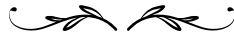
Vegan Chef's Tasting Menu

APPETIZER

Melon & Mint Shot, Tomato & Avocado, Broccoli & Sheeze Tart (VE)(GF)



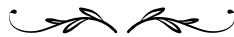
Wild Mushroom Arancini & Cepe Cappuccino



Chargrilled Vegan Feta, Spiced Peppers, Olives & Pesto



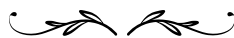
Glazed Cauliflower Cheese, Baked Nut Roast & Confit Root Vegetables



Raspberry Sorbet



Banana Tarte Tatin with Mojito Sorbet



Coffee and Petit Fours