

ORRERY

A LA CARTE MENU

Crème du Barry, shaved autumn truffle

Game raviolo, creamed leeks, Champagne velouté

Dressed Dorset crab, beetroot & artichoke

Parfait of foie gras, apple chutney, Poilâne toast

Loch Duart salmon ballotine “mi-cuit”, fromage blanc & keta

Poached Lobster, Champagne velouté, Périgord truffle
10.00 supplement

Escalope of red wine poached duck foie gras, pear & Riesling jelly

Soup de Poisson à la Marseillaise

Seared Orkney scallop, butternut squash purée, truffle velouté
8.00 supplement

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Melanosporum black truffle risotto, soft herbs, Parmesan (v)

Fillet of Cornish sea bass, stuffed baby squid, saffron beurre blanc
8.00 supplement

Roast fillet of turbot, Basmati rice, coconut velouté

Pavé of Salmon, herbed crust, wild mushrooms, Castelluccio lentils

Veal cutlet, wild mushrooms, pommes cocottes, truffle jus
15.00 supplement

Pied de cochon farçi, pommes mousseline, truffle & Madeira

Fillet of kentish lamb à la Provençale, pommes Dauphinoise, rosemary jus

Tournedos Rossini, sauce Périgourdine
10.00 supplement

Roast spiced Barbary duck breast, Savoy cabbage,
Armagnac and plum sauce

3 courses 48.00

Vegetarian options available
Please advise us of any allergies or dietary requirements

A Discretionary 12.5% Service Charge Will Be Added To Your Bill.
All Prices Include VAT.

MENU GOURMAND

MENU 59.00

Dressed Dorset crab, beetroot & artichoke

Parfait of foie gras, apple chutney, toasted pain Poilâne

Fillet of Cornish sea bass, braised chicory, coriander & citrus

Fillet of beef, mushroom a la crème, celeriac puree, truffle jus

Farmhouse Cheese selection
11.00 supplement

White chocolate panna cotta, rosewater sorbet

MENU POTAGER

MENU 55.00

Crème du Barry, shaved autumn truffle

St Maure goat's cheese bavarois, beet and artichoke salad, summer truffle

Wild mushroom tart, quail egg, hollandaise sauce

Melanosporum Périgord truffle risotto, soft herbs, shaved Parmesan

Farmhouse Cheese selection
11.00 supplement

Orange panna cotta, blood orange sorbet

SELECTED SOMMELIER WINE PAIRINGS 50.00

The menu has been devised for the enjoyment of all guest at your table

The head chef Igor Tymchyshyn
and all the team at Orrery would like to welcome you to our Restaurant