

O R R E R Y

EASTER MENU

Bread & Butter – Amuse Bouche, Onion and Potato velouté

Start

Chicken parfait, apple chutney, toasted sourdough 1030kcal

Seafood raviolo, lobster bisque 1014kcal

Spring beetroot tartare, goat curd 337kcal /v /vg on request

Main

Jerusalem artichoke risotto, thyme, parmesan, truffle 1260kcal / v /vg on request

Rump of lamb, spring onion purée, rosemary jus 1622kcal

Sea bream, baby gem, harissa beurre blanc 956kcal

Dessert

Poached clementines, coconut, spring season sorbet 602kcal / v /vg on request

Mango mousse, lime sorbet 496kcal / v

White chocolate, grapefruit, lemon verbena 584kcal /v

Sides 6.50 each

Mange-tout / v / vg on request Broccoli / v / vg on request

Cornish new potatoes / v / vg on request

3 courses 45.00

NV Bodega Chandon, Argentina 125ml



Orrery
Scan For Calories

V- suitable for vegetarian requirements / VG -suitable for vegan requirements Adults need around 2000 kcal a day

Kindly note that a £2.00 cover charge per person will apply.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them 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. present.
for dinner between Monday-Sunday between 6-7pm (excluding Saturday's).