

ORRERY

Dinner A la Carte

Bread 434kcal & Butter 372kcal
Amuse Bouche – Crème du barry / v 122kcal

Start

Duck liver terrine, brioche, cherry chutney /15 supplement
Salmon ballotine, fromage blanc, cucumber 663kcal
Dorset crab, mango, wasabi avocado 229kcal /15 supplement
Burrata, pear, truffle honey /v 554kcal
Duck raviolo, Madeira consommé, en croute

White Truffle Season

White Truffle tagliatelle, butter emulsion /20 supplement per gram

Main

Rosemary risotto, wild mushroom, truffle 1193kcal /v /vg on request
Beef Tournedos, pomme purée, sauce Périgourdine 1099kcal /15 supplement
Lamb Wellington, pomme Anna, rosemary jus 1066kcal / for two share
Seabass fillet, herb crust, wild mushrooms, sabayon 1079kcal /15 supplement
Cod, Jerusalem artichoke, apple, velouté 485kcal

Sides 6.95 each / v / vg on request

Mangetout 197kcal	Endive and pear salad	Broccoli 237kcal
Cornish new potatoes 288 kcal	Honey roasted carrots	Truffle mash 746kcal /15supplement

Dessert

Calamansi, poached pineapple, coconut sorbet 372kcal / v /vg on request
Lemongrass brulee, blood orange sorbet 706kcal / v
Praline cremeux, pear sorbet 962kcal /v
Vanilla pannacotta, passion fruit jelly 541kcal /v
Farmhouse cheese from trolley 517kcal /15 supplement

2 courses 56.00

3 courses 66.00

The Chef Patron Igor Tymchyshyn and all the team at Orrery would like to welcome you

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.