

# ORRERY

## Lunch A la Carte

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

### Start

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

### White Truffle Season

White Truffle tagliatelle, butter emulsion /20 supplement per gram

### Main

Rosemary risotto, girolles, summer truffle 1193kcal / v /vg on request  
Braised beef, pomme roti, red wine jus 954kcal  
Red wine poached salmon fillet, beetroot, artichoke 677kcal  
Seabass fillet, herb crust, wild mushrooms, sabayon 1079kcal /15 supplement  
Beef Tournedos, pomme purée, sauce Périgourdine 1099kcal /15 supplement

Sides 6.95 each / v / vg on request

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

### Dessert

Calamansi, poached pineapple, coconut sorbet 372kcal / v /vg on request  
Praline cremeux, pear sorbet 962kcal /v  
Lemongrass brulee, blood orange sorbet 706kcal / v  
Cinamon cake, walnut, brandy ice cream  
Farmhouse cheese trolley 517 kcal /15 supplement

2 courses 33.00

3 courses 39.00

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.