

ORRERY

Mother's Day Menu

Bread & Butter - Amuse Bouche – Crème du barry / v

Golden Oscietra Caviar 125g, Served with blini and fromage blanc / 500 supplement

Start

Beetroot tartare, goat cheese / v / vg on request

Cured beef, mooli, Worcestershire dressing

Salmon ballotine, fromage blanc, cucumber

Seafood raviolo, lobster bisque

Dorset crab, mango, wasabi avocado /15 supplement

Main

Rosemary risotto, wild mushroom / v /vg on request

Beef Tournedos, pomme purée, sauce Périgourdine /15 supplement

Cod, Jerusalem artichoke, pear, velouté

Lamb Wellington, pomme rosti, rosemary jus / for two to share

Seabass fillet, herb crust, wild mushrooms, sabayon /15 supplement

Sides 6.95 each / v / vg on request

Mangetout Endive and pear salad Polenta, wild mushroom /8 supplement

Cornish new potatoes Broccoli Truffle mash /15 supplement

Dessert

Lime pannacotta, pineapple, coconut / v

Lemongrass brulee, blood orange sorbet / v

Calamansi, passionfruit, mandarin sorbet / v /vg

Chocolate delice, mint sorbet / v

Farmhouse cheese from trolley /15 supplement

2 courses 58.00

3 courses 68.00

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.



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Scan For Calories