

# O R R E R Y

## Lunch A la Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche – Onion and celeriac velouté 142kcal /v

Golden Oscietra Caviar 125g, blini and fromage blanc 328kcal / 500 supplement

## Start

Roasted cauliflower, sundried tomato, butter emulsion /v 727kcal

Dorset crab, mango, wasabi avocado 229kcal /15 supplement

Game ravioli, Madeira consommé, en croute 705kcal

Chicken parfait, apple chutney, toasted sourdough 1022kcal

Salmon ballotine, fromage blanc, cucumber 663kcal

## Main

Saffron risotto, caramelised endive 1296kcal / v /vg on request

Seabass fillet, herb crust, salsa verde, velouté 1079kcal /15 supplement

Aylesbury duck breast, red cabbage, celeriac purée, Banyuls sauce 1026kcal

Salmon, braised butter beans, onion velouté 625kcal

Beef Medallion, pomme purée, sauce Périgourdine 1130kcal /15 supplement

Sides 6.95 each / v / vg on request

Mangetout 197kcal                      Polenta, wild mushroom 528kcal /8 supplement      Broccoli 200kcal

Cornish new potatoes 359kcal      Endive and pear salad 158kcal                      Truffle mash 746kcal /15supplement

## Dessert

Stem ginger cake, brandy ice cream 500 kcal / v

Chocolate délice, mint sorbet 914kcal / v

Lemon posset, Granny Smith, granola 858kcal / v

Apple & rhubarb crumble, vanilla ice cream 669kcal / v

Farmhouse cheese 754 kcal /15 supplement

2 courses 35.00

3 courses 40.00

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.