ORRERY

Dinner A la Carte
Bread 434kcal \& Butter 372kcal
Amuse Bouche - Amuse Bouche - Pea velouté $57 \mathrm{kcal} / \mathrm{v}$
Golden Oscietra Caviar 125g, blini and fromage blanc 328kcal / 500 supplement

Start
Cured beef, mooli, tzatziki, Harissa 405kcal
Asparagus, truffle dressing, egg yolk, Parmesan 785kcal /v
Lobster, mango, wasabi avocado 339kcal /15 supplement
Halibut ceviche, elderflower dressing, fromage blanc 609kcal
Beetroot tartare, goat curd $344 \mathrm{kcal} / \mathrm{v} / \mathrm{vg}$ on request

Main
Jerusalem artichoke risotto, Parmesan, 1260kcal / v/vg on request
Beef médallion, potato purée, sauce Périgourdine $1130 \mathrm{kcal} / 15$ supplement
Cod, courgette flower, cumin sauce 589 kcal
Milk fed lamb shoulder, pomme rosti, rosemary jus 1197 kcal / for two to share
Seabass fillet, herb crust, asparagus, wild mushroom, velouté $1112 \mathrm{kcal} / 15$ supplement

Sides 6.95 each / v/vg on request

| Mange-tout 197 kcal | Endive and pear salad 158 kcal | Creamed greens 141 kcal |
| :--- | :--- | :--- |
| Broccoli 200 kcal | Cornish new potatoes 359 kcal | Truffle mash $746 \mathrm{kcal} / 15$ supplement |

## Dessert

Lemon posset, Granny Smith, granola $858 \mathrm{kcal} / \mathrm{v}$
Chocolate délice, mint sorbet $914 \mathrm{kcal} / \mathrm{v}$
Lime pannacotta, pineapple, coconut 738kcal / v
Strawberry bavarois, Gariguette strawberry, sorbet 486kcal / v
Farmhouse cheese 754 kcal / 15 supplement
2 courses 58.00
3 courses 68.00
The Chef Patron Igor Tymchyshyn and 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 crosscontamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made of vegan recipes but may not be suitable for guests with milk or egg allergies.

