

O R R E R Y

EASTER MENU

Bread 434kcal & Butter 372kcal / Amuse Bouche – White asparagus velouté 142kcal /v
Golden Oscietra Caviar 125g, blini and fromage blanc 328kcal / 500 supplement

Start

Salmon ballotine, fromage blanc, cucumber 663kcal

Confit duck croquettes, Champagne velouté, sauce gribiche 1940kcal

Burrata, pear, truffle honey 554kcal /v

Poached lobster, mango, wasabi avocado 339kcal /15 supplement

Beetroot tartare, goat curd 344kcal /v /vg on request

Main

Jerusalem artichoke risotto, Parmesan 1248kcal /v /vg on request

Seabass fillet, herb crust, asparagus, wild mushroom, velouté /15 supplement

Roasted Chicken, wild mushroom, vin jaune sauce

Salmon, celery velouté, compressed apple 767kcal

Beef Wellington, pomme purée, sauce Périgourdine 2473kcal /15 supplement

Sides 6.95 each / v / vg on request

Mange-tout 197kcal Endive and pear salad 158kcal

Broccoli 200kcal Cornish new potatoes 359kcal Truffle mash 746kcal /15supplement

Dessert

Chocolate délice, mint sorbet 914kcal / v

Apple crumble, vanilla ice cream 669kcal / v

Vanilla brulee, blood orange sorbet 839 kcal / v

Lemon tart, rhubarb sorbet 433kcal / v

Farmhouse cheese 754 kcal /15 supplement

3 courses with a complimentary Bellini for 50.00

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.