ORRERY

Lunch A la Carte

Bread 434kcal & Butter 372kcal
Amuse Bouche – Pea velouté 57kcal/v
Golden Oscietra Caviar 125g, blini and fromage blanc 328kcal / 500 supplement

Start

Seafood raviolo, lobster bisque 1014kcal

Confit duck croquettes, Champagne velouté, sauce gribiche 1940kcal

Asparagus, truffle dressing, egg yolk, Parmesan 785kcal /v /vg on request

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 1060kcal /15 supplement

Roasted Chicken, wild mushroom, vin jaune sauce 893kcal

Salmon, celery velouté, compressed apple 767kcal

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

Sides 6.95 each / v / vg on request

Mange-tout 197kcal	Creamed greens 141kcal	Endive and pear salad 158kcal
Broccoli 200kcal	Cornish new potatoes 359kcal	Truffle mash 746kcal /15supplement

Dessert

Strawberry bavarois, Gariguette strawberry, sorbet 486kcal / v

Chocolate délice, mint sorbet 914kcal / v

Lemon tart, blood orange sorbet 839 kcal / v

Lemon posset, Granny Smith, granola 858kcal / 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.