

O R R E R Y

Dinner 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

Burrata, pear, truffle honey 554kcal / v

Cured beef, mooli, tzatziki, Harissa 405kcal

Asparagus, truffle dressing, egg yolk, Parmesan 785kcal / v

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

Seafood raviolo, lobster bisque 1014kcal

Main

Jerusalem artichoke risotto, Parmesan 1260kcal / v /vg on request

Seabass fillet, herb crust, asparagus, wild mushroom, velouté 1112kcal /15 supplement

Rump lamb, pomme rosti, rosemary jus 1129kcal

Cod, courgette flower, cumin sauce 485kcal

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

Sides 6.95 each / v / vg on request

Mange-tout 197kcal

Endive and pear salad 158kcal

Creamed greens 141kcal

Broccoli 200kcal

Cornish new potatoes 359kcal

Truffle mash 746kcal /15supplement

Dessert

Lime pannacotta, pineapple, coconut 738kcal / v

Strawberry bavarois, Gariguetta strawberry, sorbet 486kcal / v

Chocolate délice, mint sorbet 914kcal / v

Lemon posset, Granny Smith, granola 858kcal / 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 cross-contamination, 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.