

# O R R E R Y

## Dinner A la Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche – Pea velouté 37kcal/v

### Start

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

Halibut ceviche, fromage blanc, cucumber, elderflower dressing 398kcal

Beetroot tartare, stracciatella, prunes D'Agen /v /vg on request

Dorset crab, mango, wasabi avocado 229kcal / 20 supplement

Salmon ballotine, fromage blanc, cucumber 663kcal

### Main

Pea risotto, artichoke crisp, Parmesan /v /vg on request

Seabass fillet, aubergine pure, basil pesto, cumin sauce 847kcal / 20 supplement

Milk fed lamb shoulder, pomme rosti, rosemary jus 1197kcal / for two to share

Cod, white asparagus, morels, veloute 861kcal

Veal cutlet, morels, Madeira jus 2667kcal / 20 supplement

Sides 6.95 each / v / vg on request

Endive and pear salad 158kcal

Creamed spring greens 141kcal

Broccoli 200kcal

Cornish new potatoes 359kcal

Pomme puree 745kcal /5 supplement

### Dessert

Vanilla brulee, blood orange sorbet 839 kcal / v

Strawberry bavarois, Gariguetta strawberry, sorbet 486kcal / v

Chocolate délice, mint sorbet 914kcal / v

Lime pannacotta, pineapple, coconut 738kcal / v /vg on request

Farmhouse cheese 754 kcal / 20 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.