

O R R E R Y

Lunch A la Carte

Bread 434kcal & Butter 372kcal
Amuse Bouche – Pea velouté 57kcal/v

Start

Asparagus, truffle dressing, egg yolk, Parmesan 785kcal / v /vg on request
Cured beef, mooli, tzatziki, Harissa 405kcal
Sea bass ceviche, fromage blanc, cucumber, elderflower dressing 589kcal
Dorset crab, mango, wasabi avocado 229kcal /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, white 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 1099kcal /15 supplement

Sides 6.95 each / v / vg on request

Mange-tout 197kcal	Creamed spring greens 141kcal	Endive and pear salad 158kcal
Broccoli 200kcal	Cornish new potatoes 359kcal	Pomme purée 746kcal / 5 supplement

Dessert

Lemon posset, Granny Smith, granola 858kcal / v
Strawberry bavaois, Gariguetta strawberry, sorbet 486kcal /v
Chocolate délice, mint sorbet 914kcal / v
Lime pannacotta, pineapple, coconut 738kcal / v /vg on request
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.