

O R R E R Y

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

Cured beef, mooli, tzatziki, Harissa 405kcal

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

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

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

Creamed greens 141kcal

Endive and pear salad 158kcal

Broccoli 200kcal

Cornish new potatoes 359kcal

Truffle mash 746kcal /15supplement

Dessert

Lemon tart, blood orange sorbet 433kcal /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 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.