

O R R E R Y

Lunch A la Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche –Celeriac and wild garlic velouté 37kcal/v

Start

Salmon ballotine, fromage blanc, cucumber 663kcal

Seafood raviolo, lobster bisque 1014kcal

Beetroot tartare, stracciatella, prunes D'Agen 142kcal /v /vg on request

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

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

Main

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

Seabass fillet, asparagus, peas, velouté 847kcal/ 20 supplement

Roasted chicken, wild mushroom, vin jaune sauce 893kcal

Salmon, chou farci a la provencale, pesto, velouté 767kcal

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

Sides 6.95 each / v / vg on request

Creamed spring greens 141kcal

Endive and pear salad 158kcal

Broccoli 200kcal

Cornish new potatoes 359kcal

Pomme puree 745kcal /5 supplement

Mangetout 197kcal

Dessert

Orrery fraier cake, sorbet / v

Vanilla brulee, blood orange sorbet 839 kcal / v

Chocolate délice, mint sorbet 914kcal /v

Lime coconut bavarois 738kcal / v

Farmhouse cheese 754 kcal / 20 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.