

O R R E R Y

Dinner A la Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche Gazpacho 74kcal

Start

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

Seafood raviolo, lobster bisque 1014kcal

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

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

Cured beef, mooli, tzatziki, Harissa 405kcal

Main

Herbs risotto, summer truffle 1193kcal /v /vg on request

Seabass fillet, courgette flower, basil pesto, cumin sauce 847kcal/ 20 supplement

Lamb fillet, pomme purée, rosemary jus 1129kcal

Beef Medallion, pomme purée, sauce Périgourdine 1130kcal /20 supplement

Cod, asparagus, polenta, velouté 861kcal

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

Tomato salad 213kcal

Dessert

Strawberry elderflower pannacotta 398kcal /v

Lime coconut bavarois 738kcal / v

Chocolate délice, cherry sorbet 914kcal / v

Raspberry mille-feuille mascarpone, raspberrry sorbet 563kcal / v

Farmhouse cheese from trolley 517kcal / 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.