

O R R E R Y

Dinner A la Carte

Bread 434kcal & Butter 372kcal
Amuse Bouche Gazpacho 74kcal /v /vg

Start

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

Salmon ceviche, fromage blanc, elderflower dressing 349kcal

Caramelised onion & tomato tart, goat cheese 1069kcal

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

Cured beef, mooli, tzatziki, Harissa 405kcal

Main

Wild mushroom risotto, rosemary, 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, fennel, baby artichoke, elderflower velouté 818kcal

Sides 6.95 each / v / vg on request

Creamed spring greens 141kcal

Broccoli 200kcal

Tomato salad 213kcal

Cornish new potatoes 359kcal

Pomme puree 745kcal / **5 supplement**

Dessert

Strawberry elderflower pannacotta 398kcal /v

Poached peaches, yoghurt, sorbet 259kcal /v

Chocolate délice, cherry compote, cherry sorbet 763kcal /v

Plum frangipane tart, crème fraiche ice cream /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.