

O R R E R Y

Lunch A la Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche – Gazpacho 74kcal /v

Start

Cured beef, mooli, tzatziki, Harissa 405kcal

Salmon ballotine, fromage blanc, cucumber 663kcal

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

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

Seafood raviolo, lobster bisque 1014kcal

Main

Wild mushroom risotto, rosemary, summer truffle 1193kcal /v /vg on request

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

Iron steak, green peppercorn sauce 853kcal

Salmon, courgette, orange, elderflower velouté

Beef Medallion, pomme purée, sauce Périgourdine 1130kcal /15 supplement

Sides 6.95 each / v / vg on request

Endive and pear salad 158kcal

Tomato salad 213kcal / v / vg on request

Pomme puree 745kcal /5 supplement

Broccoli 200kcal

Creamed spring greens 141kcal

Dessert

Strawberry, meringue, sorbet

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

Chocolate délice, cherry 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.