

# O R R E R Y

## Lunch A la Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche Gazpacho 74kcal /v /vg

## Start

Salmon ceviche, fromage blanc, cucumber, elderflower dressing 398kcal

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

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**

Iron steak, green peppercorn sauce 853kcal

Salmon, courgette, orange, elderflower velouté

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

Sides 6.95 each / v / vg on request

Tomato salad 213kcal

Cornish new potatoes 359kcal

Pomme puree 745kcal / **5 supplement**

Broccoli 200kcal

Creamed spring greens 141kcal

## Dessert

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

Poached peaches, yoghurt, sorbet 259kcal / v

Plum frangipane tart, crème fraiche ice cream /v

Strawberry elderflower pannacotta 398kcal /v

Farmhouse cheese 754 kcal / **20 supplement**

2 courses 35.00

3 courses 40.00

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 to vegan recipes but may not be suitable for guests with milk or egg allergies.