

# O R R E R Y

## Dinner A la Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche Gazpacho 74kcal /v /vg

### Start

Salmon ballotine, fromage blanc, cucumber 663kcal

Seafood raviolo, lobster bisque 1014kcal

Chicken parfait, apricot chutney 1022kcal

Dorset crab hand-picked at Orrery, mango, wasabi avocado 229kcal / **20 supplement**

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

### Main

Wild mushroom risotto, Parmesan 1248kcal /v /vg on request

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

Lamb Wellington, pomme puree, rosemary jus 1066kcal / for two to share

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**

Endive and pear salad 158kcal

### Dessert

Passionfruit and vanilla pannacotta

Sphere tatin Royale 619kcal / v

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

Poached peaches, yoghurt, sorbet 259kcal / v

Farmhouse cheese 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 14.5% 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.