

O R R E R Y

Dinner A la Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche - Haricot bean velouté / vg

Start

Seafood raviolo, lobster bisque 1014kcal

Cured beef, mooli, Harissa 405kcal

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

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

Salmon ceviche, fromage blanc, elderflower dressing

Main

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

Sea bass, beetroot, horseradish, chive sabayon 1061kcal / **20 supplement**

Lamb Wellington, pomme purée, 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

Braised cabbage 256kcal

Broccoli 200kcal

Mangetout 197kcal

Cornish new potatoes 359kcal

Pomme puree 745kcal / **5 supplement**

Endive and pear salad 158kcal

Dessert

Passion fruit and vanilla pannacotta 541kcal / v

Lemon drizzle, yoghurt ice cream 561kcal / v

Chocolate cremeux, mango, mango sorbet 644kcal / v

Pineapple, citrus jelly, coconut 372kcal / v / vg on request

Farmhouse cheese 517kcal / **20 supplement**

2 courses 60.00

3 courses 70.00

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.