

# O R R E R Y

## Lunch Menu

Bread 434kcal & Butter 372kcal

Amuse Bouche Gazpacho 74kcal /v /vg

## Start

Chicken parfait, apricot chutney 1022kcal

Cured sea bass, ponzu, orange

Caramelised onion & tomato tart, goat cheese 1069kcal /v /vg on request

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

Seafood raviolo, lobster bisque 1014kcal

## Main

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

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

Pork fillet, apple tart, Calvados sauce

Cod, confit potato, beurre blanc, keta 1002kcal

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

Sides 6.95 each / v / vg on request

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Creamed spring greens 141kcal

Pomme puree 745kcal / **5 supplement**

Broccoli 200kcal

Tomato salad 213kcal

## Dessert

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

Plum frangipane tart, crème fraiche ice cream 994kcal / v

Sphere tatin Royale 619kcal / v

Raspberry mille-feuille mascarpone, raspberry sorbet 563kcal / 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 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 to vegan recipes but may not be suitable for guests with milk or egg allergies.