

ORRERY

London Restaurant Festival Menu

Bread 434kcal & Butter 372kcal
Amuse Bouche – Haricot bean velouté / v

Starter

Roasted cauliflower, celeriac purée, Madeira jus 1016kcal / v /vg on request
Seafood raviolo, lobster bisque 1014kcal
Dorset crab hand-picked at Orrery, mango, wasabi avocado 229kcal / **20 supplement**
Cured beef, radish, truffle dressing 650kcal

Main

Wild mushroom risotto, parmesan 1193kcal / v / vg on request
Lamb shoulder, butternut squash, pomme purée, caramelised onion
Cod, Jerusalem artichoke, apple, velouté 862kcal
Beef Medallion, pomme purée, sauce Périgourdine 1130kcal / **20 supplement**

Sides 6.95 each / v / vg on request

Broccoli 200kcal
Cornish new potatoes 359kcal
Sugar snap 197kcal
Endive and pear salad 158kcal

Dessert

Lemon drizzle, yoghurt ice cream 871kcal / v
Chocolate creameux, mango, mango sorbet 644kcal / v
Sphere tatin Royale 619kcal / v
Farmhouse cheese 754 kcal / **20 supplement**

Two Courses 40.00 | Three Courses 45.00

Menu Includes: Bellini Cocktail or NV French Bloom , France 0.0% ABV 125ml

V- suitable for vegetarian requirements / VG -suitable for vegan requirements Adults need around 2000 kcal a day
A discretionary 14.5% service charge will be added to your bill. All prices include VAT

Kindly note that a £2.00 cover charge per person will apply.

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.

Available - Lunch Monday to Sunday - Dinner Monday to Sunday (excluding Saturday)