

ORRERY

Lunch Set Menu

Bread 434kcal & Butter 372kcal

Amuse Bouche Haricot bean velouté 82kcal / v

Start

Cured beef, grapes, radish, truffle dressing 650kcal

Seafood raviolo, lobster bisque 1014kcal

Roasted cauliflower, celeriac purée, Madeira jus 1016kcal / v /vg on request

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

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

Main

Wild mushroom risotto, parmesan 1193kcal / v / vg on request

Seabass, beetroot, horseradish, chive sabayon 1061kcal / **20 supplement**

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

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Braised cabbage 256kcal

Pomme puree 745kcal / **5 supplement**

Broccoli 200kcal

Sugar snap 197kcal

Dessert

Chocolate cremeux, mango, mango sorbet 644kcal / v

Lemon drizzle, yoghurt ice cream 871kcal / v

Sphere tatin Royale 619kcal / v

Passion fruit and vanilla pannacotta 541kcal / v

Farmhouse cheese 754 kcal / **20 supplement**

2 courses 39.00

3 courses 44.00

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.