

O R R E R Y

Dinner A la Carte

White Truffle Season / **20 supplement per gram**

Bread 434kcal & Butter 372kcal

Amuse Bouche Haricot bean velouté 82kcal / v

Start

Seafood raviolo, lobster bisque 1014kcal

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

Cured seabass, ponzu, orange 725kcal

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

Duck ravioli, Madeira consommé on croute 1003kcal

Main

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

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

Cod, Jerusalem artichoke, apple, velouté 485kcal

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

Lamb Wellington, rosemary jus 1629kcal

Sides 6.95 each / v / vg on request

Broccoli 200kcal

Sugar snap 197kcal

Endive and pear salad 158kcal

Cornish new potatoes 359kcal

Pomme puree 745kcal / **5 supplement**

Red cabbage / v / vg on request

Dessert

Apple tarte tatin, vanilla ice cream 700kcal / v / for two to share

Orrery tart, cognac ice cream

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

Chocolate cremeux, mango, mango sorbet 644kcal / v

Farmhouse cheeses from the trolley (containing pasteurised and unpasteurised cheeses) 754 kcal / **20 supplement**

2 courses 60.00

3 courses 70.00

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 a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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.