

O R R E R Y

Dinner A la Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche Winter vegetables velouté / v

Invisible Soup £1

Proceeds go to Friends of the Elderly's grant service which helps older people stay warm and well during the winter months, one ladle at a time (donation – not actual soup)

Start

Cured beef, grapes, radish, truffle dressing 650kcal

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

Seafood raviolo, lobster bisque 1014kcal

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

Madeira consommé, confit duck ravioli, on croute 1003kcal

Main

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

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

Salmon, Jerusalem artichoke, apple, velouté 862kcal

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

Rump of lamb, pomme puree, rosemary jus 1129kcal

Sides 7.25 each / v / vg on request

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Braised cabbage 256kcal

Pomme puree 745kcal

Broccoli 200kcal

Sugar snaps 197kcal

Dessert

Apple tart, vanilla ice cream /v

Kaffir lime pannacotta, pomegranate, rose jelly / v

Dark chocolate cremeux, blood orange sorbet 644kcal / v

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

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 Bread & Butter Cover Charge 2.00 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.