

O R R E R Y

Dinner A la Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche Winter vegetables velouté / v

"Invisible Soup £1 – A donation to Friends of the Elderly's Winter Appeal"

Start

Cured mackerel, potato salad, grain mustard, orange

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 1248kcal / v /vg on request

Veal cutlet, chanterelles, Madeira jus 2667kcal / **20 supplement**

Cod, creamed leek, onion, Champagne velouté 626kcal

Seabass fillet, herb crust, wild mushrooms, sabayon 1079kcal /**20 supplement**

Rump of lamb, rösti, 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

Rhubarb, rhubarb, rhubarb 236kcal /v

Apple tart, vanilla ice cream 893kcal / v

Dark chocolate cremeux, mandarin sorbet 644kcal / v

Coconut mousse, blood orange sorbet / 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 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.