

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

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

When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease.

Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.

Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this.

Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we 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.