

# O R R E R Y

## Chef's Menu

Bread 434kcal & Butter 372kcal  
Amuse Bouche Winter vegetables velouté / v

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

### Starter

Beetroot tartare, stracciatella, prunes D'Agen 142kcal / v /vg on request  
Dorset crab hand-picked at Orrery, mango, wasabi avocado 229kcal / **20 supplement**  
Seafood raviolo, lobster bisque 1014kcal  
Cured beef, grapes, radish, truffle dressing 650kcal

### Main

Wild mushroom risotto, parmesan 1193kcal / v / vg on request  
Braised pork a la Provençale 738kcal  
Cod, creamed leek, onion, Champagne velouté 626kcal  
Veal cutlet, chanterelles, Madeira jus 2667kcal / **20 supplement**

### Sides 7.25 each / v / vg on request

Broccoli 200kcal	Sugar snaps 197kcal	Pomme puree 745kcal
Cornish new potatoes 359kcal	Endive and pear salad 158kcal	Braised cabbage 256kcal

### Dessert

Dark chocolate cremeux, mandarin sorbet 644kcal / v  
Apple tart, vanilla ice cream 893kcal / v  
Winter Orrery cake, crème fraiche sorbet / v  
Farmhouse cheeses from the trolley (containing pasteurised and unpasteurised cheeses) 754 kcal / **20 supplement**

Two Courses 40.00 | Three Courses 45.00

V- suitable for vegetarian requirements / VG -suitable for vegan requirements Adults need around 2000 kcal a day

A discretionary 14.5% service charge will be added to your bill. All prices include VAT

Kindly note that a £2.00 cover charge per person will apply.

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.

Available - Dinner Monday to Sunday ( excluding Saturday )