

# O R R E R Y

## Chef's Menu

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

### Starter

Seafood raviolo, lobster bisque 1014kcal  
Beetroot tartare, stracciatella, prunes D'Agen 142kcal / v / vg on request  
Dorset crab hand-picked at Orrery, mango, wasabi avocado 229kcal / 20 supplement  
Chicken parfait, apricot chutney 1022kcal

### Main

Truffle potato ravioli, wild mushroom /v  
Braised pork a la Provençale 738kcal  
Salmon, cabbage, roasted artichoke purée  
Beef Medallion, pomme purée, sauce Périgourdine 1130kcal / 20 supplement

Sides 7.25 each / v / vg on request

Broccoli 200kcal	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  
Coconut mousse, blood orange sorbet  
Farmhouse cheeses from the trolley (containing pasteurised and unpasteurised cheeses) 754 kcal / 20 supplement

2 courses 39.00  
3 courses 44.00

The Chef Patron Igor Tymchyshyn and the team at Orrery would like to welcome you.

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.