ORRERY

Lunch Set Menu
Bread 434kcal & Butter 372kcal
Amuse Bouche - Wild garlic velouté 40kcal / v

Start
Chicken parfait, apricot chutney 1022kcal

Green asparagus, hollandaise sauce, truffle 402kcal /v

Seafood raviolo, lobster bisque 1014kcal

Seabream ceviche, fromage blanc, elderflower dressing

Burrata, pear, truffle honey 554kcal /v

Main
Saffron risotto, baby artichoke, Parmesan

Turbot, asparagus, morels, velouté 635kcal **/ 20 supplement**

Braised pork a la Provençale 738kcal

Salmon, cabbage, Jerusalem artichoke purée, Champagne velouté 987kcal

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

Sides 7.25 each / v / vg on request

Cornish new potatoes 359kcal	Endive and pear salad 158kcal	Broccoli 200kcal
Pomme purée 745kcal	Spring greens 131kcal	Mangetout 197kcal

Dessert
Kaffir lime pannacotta, gariguettes strawberries 449kcal / v

Passion fruit mousse, pineapple, basil sorbet 310kcal / v / vg on request

Dark chocolate cremeux, blood orange sorbet 644kcal / v

Hazelnut cake, Armagnac prunes, chocolate 669kcal /v

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.