

O R R E R Y

Dinner A La Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche – Wild garlic velouté 137kcal / v

Start

Green asparagus, hollandaise sauce, truffle 402kcal / v / vg on request

Stracciatella, pear, truffle honey / v

Sea bream ceviche, elderflower dressing, fromage blanc 409kcal

Seafood raviolo, lobster bisque 1014kcal

Dorset crab hand-picked at Orrery, mango, wasabi avocado 229kcal / 20 supplement

Cured beef, grapes, radish, truffle dressing 650kcal

Main

Saffron risotto, baby artichoke, Parmesan 1333kcal / v / vg on request

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

Milk-fed lamb shoulder, pomme rosti, rosemary jus 1197kcal / for two to share

Cod, asparagus, morels, velouté

Pork loin, belly, peas, chasseur sauce 857kcal

Turbot, hispi cabbage, beurre blanc, Oscietra caviar / 20 supplement

Sides 7.25 each / v / vg on request

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Spring greens 131kcal

Pomme puree 745kcal

Broccoli 200kcal

Mangetout 197kcal

Dessert

Vanilla crème brûlée, cherry sorbet 833kcal / v

Dark chocolate cremeux, mandarin sorbet 644kcal / v

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

Hazelnut cake, Armagnac prunes, chocolate 669kcal / v

Apricot soufflé, crème fraîche sorbet 475kcal / v

Farmhouse cheeses from the trolley (containing pasteurised and unpasteurised cheeses) 754 kcal / 20 supplement

2 courses 60.00

3 courses 70.00

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

Adults need around 2000 kcal a day

V- suitable for vegetarian requirements / VG -suitable for vegan requirements

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

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

Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

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

O R R E R Y

Tasting Menu

Amuse Bouche

Duck liver, brioche, sour cherry chutney

Seafood raviolo, lobster bisque

Beef Medallion, pomme purée, sauce Périgourdine

Farmhouse cheeses from the trolley (containing pasteurised and unpasteurised cheeses)

Kaffir lime pannacotta, gariguettes strawberries

Tasting Menu 125

Wine pairing 79

Premium Wine pairing 99

The menus have been created for the enjoyment of all guests at your table.

Available for lunch until 1.00pm and for dinner until 8pm

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