

O R R E R Y

Dinner A la Carte

Amuse Bouche

Wild garlic velouté 40kcal / v

Bread 434kcal & Butter 372kcal

Start

Endive and pear salad 402kcal / v / vg on request	15.00
Saffron risotto croquette, pesto 903kcal	19.00
Sea bream ceviche, elderflower dressing, fromage 402kcal	23.00
Beetroot tartare, goat curd 313kcal / v / vg on request	17.00
Dorset crab hand-picked at Orrery, mango, wasabi avocado 229kcal	36.00
Green asparagus, hollandaise sauce, truffle 402kcal / v / vg on request	21.00
Cured beef, grapes, radish, truffle dressing 650kcal	23.00
Seafood raviolo, lobster bisque 1014kcal	21.00

Main

Herb risotto, summer truffle 1182kcal / v / vg on request	29.00
Beef Medallion, pomme purée, sauce Périgourdine 1130kcal	52.00
Salmon, courgette flower, aubergine purée, cumin sauce 817kcal	39.00
Milk-fed lamb shoulder, pomme puree, rosemary jus 1197kcal / for two to share	80.00
Cod, asparagus, morels, velouté 867kcal	41.00
Confit duck leg, vegetable fricassee, velouté 1418kcal	36.00
Turbot, braised cabbage, beurre blanc, oscietra caviar 1246kcal	51.00

Sides 7.95 each / v / vg on request

Cornish new potatoes 359kcal	Spring greens 131kcal	
Pomme puree 745kcal	Broccoli 200kcal	Mangetout 197kcal

Dessert

Vanilla crème brûlée, cherry sorbet 693kcal / v	9.00
Dark chocolate cremeux, mandarin sorbet 591kcal / v	12.00
Passion fruit mousse, pineapple, basil sorbet 26kcal / v / vg on request	11.00
Blackberry soufflé, crème fraiche sorbet 618kcal / v	13.50
Hazelnut cake, Armagnac prunes, chocolate 669kcal / v	12.00
Kaffir lime pannacotta, gariguettes strawberries 449kcal / v	12.50
Farmhouse cheeses from the trolley (containing pasteurised and unpasteurised cheeses) 365kcal	Each 5.00

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

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