

# O R R E R Y

## Lunch Set Menu

Bread 434kcal & Butter 372kcal

Amuse Bouche - Wild garlic velouté 40kcal / v

## Start

Salmon ballotine, fromage blanc, cucumber 663kcal

Cured beef, grapes, radish, truffle dressing 650kcal

Saffron risotto croquette, pesto 903kcal

Sea bream ceviche, fromage blanc, elderflower dressing 409kcal

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

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

## Main

Herb risotto, rosemary, summer truffle 1182kcal / v / vg on request

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

Salmon, courgette flower, aubergine purée, cumin sauce 817kcal

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

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

Confit duck leg, vegetable fricassee, velouté 1418kcal

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

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Broccoli 200kcal

Pomme purée 745kcal

Mangetout 197kcal

Spring greens 131kcal

## Dessert

Dark chocolate cremeux, mandarin sorbet 644kcal / v

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

Blackberry soufflé, crème fraiche sorbet 618kcal / v

Kaffir lime pannacotta, gariguettes strawberries 449kcal / v

Crème brûlée, apple sorbet 802kcal / 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.

## 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