

O R R E R Y

Lunch Set Menu

Bread 434kcal & Butter 372kcal

Amuse Bouche Winter vegetables velouté / v

Start

Chicken parfait, apricot chutney 1022kcal

Saffron risotto croquette, ossobuco sauce

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

Seafood raviolo, lobster bisque 1014kcal

Beetroot tartare, stracciatella, prunes D'Agen 142kcal /v /vg on request

Main

Truffle potato ravioli, wild mushroom /v

Seabass, herb crust, wild mushrooms, sabayon 1079kcal /20 supplement

Braised pork a la Provençale 738kcal

Salmon, cabbage, Jerusalem artichoke purée, Champagne velouté

Veal cutlet, chanterelles, Madeira jus 2667kcal / 20 supplement

Sides 7.25 each / v / vg on request

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Broccoli 200kcal

Pomme puree 745kcal

Red cabbage 451kcal

Sugar snap

Dessert

Rhubarb, rhubarb, rhubarb 236kcal /v

Orrery tart, Cognac ice cream

Dark chocolate cremeux, mandarin sorbet 644kcal / 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

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

Dinner A la Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche - Winter vegetables velouté / v

Start

Saffron risotto croquette, ossobuco sauce

Beetroot tartare, stracciatella, prunes D'Agen 142kcal /v /vg on request

Seafood raviolo, lobster bisque 1014kcal

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

Cured seabass, fromage blanc , ponzu, orange dressing 725kcal

Main

Truffle potato ravioli, wild mushroom /v

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

Cod, cabbage, roasted artichoke purée

Seabass fillet, herb crust, wild mushrooms, sabayon 1079kcal /20 supplement

Lamb shoulder, rösti, rosemary jus 1197kcal / for two to share

Sides 7.25 each / v / vg on request

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Braised cabbage 256kcal

Pomme puree 745kcal

Broccoli 200kcal

Sugar snap

Dessert

Orrery tart, Cognac ice cream

Dark chocolate cremeux, mandarin sorbet 644kcal / v

Coconut mousse, blood orange sorbet

Apple tart, vanilla ice cream 893kcal / 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.

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