

# ORRERY

## Dinner A la Carte

Bread 434kcal & Butter 372kcal

Amuse Bouche – Crème du barry- 122kcal

Golden Oscietra Caviar 125g, Served with blini and fromage blanc / 500 supplement

### Start

Seafood raviolo, lobster bisque 1014kcal

Burrata, pear, truffle honey /v 554kcal

Cured beef, mooli, Worcestershire dressing 928kcal

Salmon ballotine, fromage blanc, cucumber 663kcal

Dorset crab, mango, wasabi avocado 229kcal /15 supplement

### White Truffle Season from Alba

White Truffle tagliatelle, butter emulsion /20 supplement per gram

### Main

Rosemary risotto, wild mushroom 1193kcal /v /vg on request

Beef Tournedos, pomme purée, sauce Périgourdine 1099kcal /15 supplement

Cod, Jerusalem artichoke, apple, velouté 485kcal

Lamb Wellington, pomme purée, rosemary jus/to share for two 1066kcal

Seabass fillet, herb crust, wild mushrooms, sabayon 1079kcal /15 supplement

### Sides 6.95 each / v / vg on request

Mangetout 197kcal

Endive and pear salad

Cornish new potatoes 288 kcal

Broccoli 200kcal / v / vg on request

Truffle mash 746kcal /15supplement

### Dessert

Calamansi, poached pineapple, coconut sorbet 372kcal / v /vg on request

Lemongrass brulee, blood orange sorbet 706kcal / v

Praline cremeux, pear sorbet 962kcal /v

Chocolate fondant, vanilla ice cream 1148kcal /v

Farmhouse cheese from trolley 517kcal /15 supplement

2 courses 58.00

3 courses 68.00

The Chef Patron Igor Tymchyshyn and all 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

Kindly note that a £2.00 cover charge per person will apply.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.