ORRERY

Lunch 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
Seałood raviolo, lobster bisque 1014 kcal
Confit free range Aylesbury duck terrine, sauce gribiche
Dorset crab, mango, wasabi avocado 229kcal / 15 supplement
Salmon ballotine, fromage blanc, cucumber 663kcal
Burrata, pear, truffle honey /v 554kcal

White Truffle Season from Alba
White Truffle tagliatelle, butter emulsion /20 supplement per gram

Main
Wild mushroom risotto, Parmesan $1248 \mathrm{kcal} / \mathrm{v} / \mathrm{vg}$ on request
Rump lamb, pomme purée, rosemary jus 1129 kcal
Seabass fillet, herb crust, wild mushrooms, sabayon $1079 \mathrm{kcal} / 15$ supplement
Cod, Jerusalem artichoke, apple, velouté 485kcal
Beef Tournedos, pomme purée, sauce Périgourdine $1099 \mathrm{kcal} / 15$ supplement

Sides 6.95 each / v / vg on request
Mange-tout 197kcal Endive and pear salad Truffle mash 746kcal / 15 supplement
Broccoli $237 \mathrm{kcal} \quad$ Cornish new potatoes 288 kcal
Dessert
Calamansi, poached pineapple, coconut sorbet $372 \mathrm{kcal} / \mathrm{v} / \mathrm{vg}$ on request
Chocolate fondant, vanilla ice cream $1148 \mathrm{kcal} / \mathrm{v}$
Lemongrass brulee, blood orange sorbet 706kcal / v
Winter almond tart, brandy ice cream / v
Farmhouse cheese trolley 517 kcal / 15 supplement
2 courses 35.00
3 courses 40.00
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

