

MENU

Crème du Barry, wild mushrooms (v)

Chicken liver parfait, onion chutney, Poilâne toast

Seafood raviolo, lobster bisque

Beetroot, goat cheese, truffle dressing (v)

Buffalo mozzarella, roasted figs, truffle honey (v)

Ballotine of poached duck foie gras, figs, riesling jelly
10.00 supplement

Salmon tartar, fromage blanc, wasabi avocado

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Mushrooms and herbs risotto (v)

Roasted fillet of cod, wild rice, coconut velouté

Steamed fillet of Dorset sea bass, herb crust, beetroot, horseradish

Kentish lamb fillets, braised shoulder, seasonal vegetables,
rosemary jus

Pavé of salmon, agrumes, fennel, coriander

Tournedos Rossini, sauce Périgourdine
10.00 supplement

Honey and mustard Ibaiona pork cutlet, pommes mousseline

**Food allergies and intolerances
before ordering please speak to our staff about your requirements**

The head chef Igor Tymchyshyn
and all the team at Orrery would like to welcome you to our Restaurant

MENU

Chocolate fondant, vanilla ice cream

Pineapple, crumble, coconut sorbet

Vanilla crème brûlée, pistachio, blackberry

Chocolate pannacotta, hazelnut, passion fruit sorbet

Lemon tart, raspberry sorbet

Farmhouse cheese from the trolley
5.50 supplement

COFFEE SELECTION 3.95

All teas and coffees include a selection of petits fours.

Espresso, Filter coffee, Cappuccino, Latte,
Decaffeinated filter & espresso.

LIQUEUR COFFEE SELECTION 10.50

TEA SELECTION 3.95

English Breakfast

Earl Grey

Darjeeling

White Jasmine

Puree Green

Fresh Mint

Camomile

Wild Berry

Rooibos Vanilla tea

Minty Green

Peppermint

3 courses 32.50

A discretionary 12.5% Service Charge Will Be Added To Your Bill.
All Prices Include VAT.