



Valentine Saturday

Dinner Menu £89.50

Amuse bouche

\*\*\*

Roast king sea scallops, butternut squash purée, truffle infusion

\*\*\*

Poached duck foie gras, pineau de charentes jelly, brioche à tête

\*\*\*

Steamed south coast turbot, truffle mousseline, champagne velouté

\*\*\*

Veal tournedos “Rossini”, sauce Périgourdine

\*\*\*

Brie de Melun fermier aux truffes melanosporum,  
winter leaf salad

\*\*\*

Agen prune and pistachio parfait glacée, Armagnac ice cream

Service is not included.

Your bill will be left open for you to leave a gratuity at your discretion.  
For groups of 8 people or more, a discretionary service charge of 12.5% will be added.

Orrery complies with the hospitality industry’s voluntary code of practice.

Prices include VAT at 17.5% per cent