

DINNER

Summer truffle velouté, croutons

Foie gras parfait, pain Poilâne, apricot chutney

Lobster, mango and coriander
8.00 supplement

Beetroot, walnut and artichoke salad

Roast scallops, potatoes, leek, parsley purée, sauce vierge
8.00 supplement

Wild mushrooms raviolo, apple and celery, cep velouté

Red wine poached foie gras en jelly, cherries, brioche
5.00 supplement

Ballotine of salmon, fromage blanc, keta caviar

Dressed crab, artichoke and radish salad, tomato vinaigrette

Vegetarian options available
Please advise us of any allergies or dietary requirements

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

DINNER

Salmon confit aux agrumes, stuffed courgette flower

Wild sea bass, aubergine caviar, confit fennel, tomato butter

Turbot, scallop royale, sauce Véronique
5.00 supplement

Herb risotto, parmesan crisp

Sautéed veal sweetbread, broad bean, morel, pancetta, Madeira jus

Fillet of lamb, braised shoulder, baby spring vegetables, rosemary jus

Tournedos Rossini, celeriac purée, sauce Périgourdine
8.00 supplement

Braised pied de cochon farci, Madeira and truffle sauce

Poulet fermier en ballotine, morels, sauce au vin jaune

2 courses 43.00

3 courses 48.00

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.