

MENU DU JOUR

Summer truffle velouté, croutons

Endive and blue cheese salad with walnut, crispy pancetta, smoked duck

Seafood tortellini, lobster bisque

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Roast salmon, caramelised fennel, shallot dressing

Spinach and ricotta ravioli, ceps

Marinated pork fillet, mushroom purée, jus gras

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Strawberry basket, crème Chantilly

Summer Pudding, fromage frais sorbet

Farmhouse cheese from the trolley
5.50 supplement

3 courses 24.50
3 courses with a carafe (375 ml)
of selected wine 40.50

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

Orrery: A mechanical model of the solar system.
Named after Charles Boyle, Fourth Earl of Orrery (1676-1731), for whom one was made.

MENU A LA CARTE

Wild mushrooms raviolo, apple and celery

Foie gras parfait, pain Poilâne, apricot chutney

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

Dressed crab, artichoke and radish salad, tomato vinaigrette

Beetroot, walnut and artichoke salad

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Salmon confit aux agrumes, stuffed courgette flower

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

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

Braised pied de cochon farci, Madeira and truffle sauce

Tournedos Rossini, celeriac purée, sauce Périgourdine
10.00 supplement

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Chocolate praline fondant, vanilla ice cream

Lavender crème brûlée, peach sorbet

Milk chocolate parfait, berry compote

Passion fruit pannacotta, coconut sorbet

Farmhouse cheese from the trolley
5.50 supplement

2 courses 39.00

3 courses 43.00

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.