

# SUNDAY MENU

Pea velouté

Omelette Arnold Bennett

Caesar salad, anchovies, ventrèche bacon

Dressed crab, artichoke and radish salad, tomato vinaigrette  
10.00 supplement

Seafood tortellini, lobster bisque

Ballotine of salmon, fromage blanc, keta caviar

Wild mushrooms raviolo, apple and celery, cep velouté  
5.00 supplement

Foie gras parfait, pain Poilâne, apricot chutney

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

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

Roast salmon, caramelised fennel, shallot dressing

Sea bass aux agrumes, baby fennel

Herb risotto

Spinach and ricotta ravioli, ceps

Tournedos Rossini, celeriac purée, sauce Périgourdine  
12.00 supplement

Marinated pork fillet, pomme purée

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

Beef fillet, Yorkshire pudding, jus viande

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Chocolate fondant, vanilla ice cream

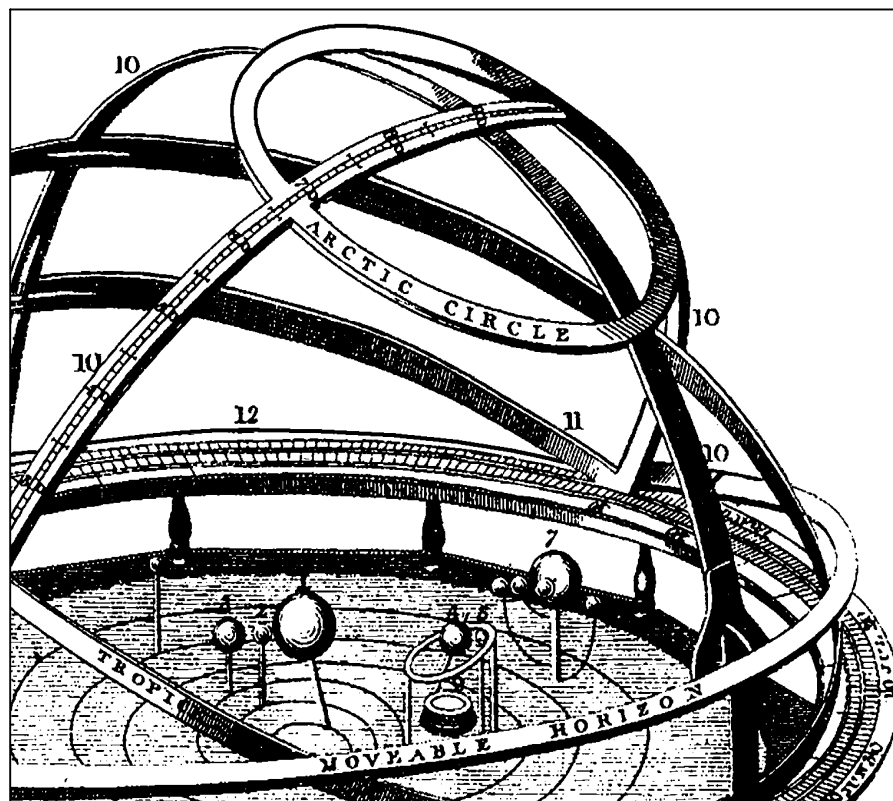
Lavander crème brûlée, peach sorbet

Strawberry basket, crème Chantilly

Passion fruit pannacotta, coconut sorbet

Selection of sorbets

Farmhouse cheese from the trolley  
5.50 supplement



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

3 courses 30.00

3 courses with a carafe (375 ml)  
of selected wine 46.00

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.