

MENU POTAGER

Amuse bouche

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Summer truffle velouté, croutons

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Beetroot, walnut and artichoke salad

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Wild mushrooms raviolo, apple and celery

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Herb risotto, parmesan crisp

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Cheese selection

11.00 supplement

*

Pre-dessert

*

Passion fruit pannacotta, berry compote

MENU 55.00

SELECTED SOMMELIER WINE PAIRINGS 45.00

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.

MENU GOURMAND

Amuse bouche

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

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Red wine poached foie gras en jelly, cherries, brioche

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Sea bass aux agrumes, baby fennel

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Tournedos Rossini, sauce Perigourdine

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Cheese selection
11.00 supplement

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Pre-dessert

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Passion fruit pannacotta, berry compote

MENU 59.00
SELECTED SOMMELIER WINE PAIRINGS 45.00

THE MENUS HAVE BEEN DEvised FOR THE ENJOYMENT
OF ALL GUESTS AT YOUR TABLE

Prices include VAT at 17.5% per cent.