

DINNER

FIRST COURSE

Jerusalem artichokes velouté, hens egg
10.50

Assiette of asparagus aux truffes
14.00

Chicken liver parfait, Madeira jelly
12.50

Oysters, champagne sabayon, Oscietra caviar
22.00

Roast sea scallops, cauliflower, morel velouté
16.00

Red wine poached foie gras, brioche
16.50

Smoked Scottish salmon, soft quail eggs
14.50

Confit duck and foie gras raviolo, Madeira consommé
14.00

Truffle risotto
16.50

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

DINNER

FISH

Confit salmon, scallops, Castelluccio lentils
22.00

Halibut, langoustine raviolo, thyme jus
26.00

Dover sole fillets, wild mushrooms, almonds
24.00

Sea bass, stuffed courgette flower, baby fennel
27.00

MEAT

Lamb fillet, sweetbread, gratin dauphinois
24.00

Guinea fowl, spring vegetables, herbs bouillon
23.00

Magret of duck and foie gras au chou vert,
crispy polenta, cherry jus
26.00

Beef Rossini, sauce périgourdine
29.00

Braised pig's trotter, pommes mousseline
28.00

17.5% VAT IS INCLUDED
12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED