

DINNER

FIRST COURSE

Foie gras parfait, pain Poilâne, apricot chutney

Jerusalem artichoke velouté, royale of wild mushroom

Warm green asparagus, girolle vinaigrette

South coast crab, artichoke barigoule, caviar vinaigrette
5.00 supplement

Lobster, lobster, lobster, lobster
5.00 supplement

Warm timbale of crab, steamed langoustine, crustacea risotto
5.00 supplement

Confit duck and wild mushroom ravioli,
duck and Madeira consommé

Assiette of foie gras – au vin rouge, escalope, warm royale, figs,
brioche
5.00 supplement

The head chef Igor Tymchyshyn, restaurant manager Graziano P. Arricale
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

DINNER

MAIN COURSE

Sea bass, parsley garlic purée, spinach cannelloni,
champagne velouté

Halibut aux agrumes, stuffed courgette flower, sauce vierge
8.00 supplement

Salmon confit, soft herb crust, autumn vegetables

Dover sole à la Meunière, pomme cocotte
15.00 supplement

Summer truffle risotto

Braised veal, osso bucco

Roast canon of lamb, persillade Provençale, rosemary jus

Tournedos à la Rossini, pommes purée, sauce Périgourdine
8.00 supplement

Red leg partridge 'en cocotte', braised cabbage and bacon, jus roti

Braised pig's trotter 'farci', Madeira and truffle sauce

2 COURSES 44.00

3 COURSES 50.00

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

Vat at the current rate is included
Discretionary service charge of 12.5% will be added to the bill of 8 people or over