

DINNER

FIRST COURSE

Foie gras parfait, Madeira jelly,
pain Poilâne

Velouté de petits pois aux morille

Lobster, lobster, lobster, lobster
5.00 supplement

Roast scallop, cauliflower purée, wild mushrooms velouté
5.00 supplement

Langoustine risotto

Assiette of foie gras – au vin rouge, escalope,
warm royale, pain d'épices
5.00 supplement

Duck and foie gras ravioli, Madeira consommé

Warm green English asparagus, morel vinaigrette

Dressed south coast crab, artichoke barigoule, Osietra caviar
5.00 supplement

The head chef Igor Tymchyshyn and restaurant manager Alessandro Piombino
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

Salmon confit, soft herb crust, braised Castelluccio
lentils and celeriac

Sea bass, stuffed courgette flower, sauce vierge

Halibut, new season English asparagus, champagne velouté

Brill, lobster, artichoke mousse, crustacé velouté
5.00 supplement

Summer truffle risotto

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

Beef Rossini, sauce Périgourdine
8.00 supplement

Roast canon of lamb, olive crust, aubergine caviar,
gratin dauphinois, rosemary jus

Bœuf mode à la Bordelaise, pommes purée

Roast squab pigeon, confit leg, beetroot, juniper berry sauce
8.00 supplement

2 COURSES 42.00

3 COURSES 48.00

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

*15% vat is included
12.5% discretionary service charge will be added*