

MENU DU JOUR

FIRST COURSE

Beetroot velouté, basil sorbet

Smoked salmon, fromage blanc, quail egg, dill dressing

Wild mushroom and chicken terrine, sauce gribiche

MAIN COURSE

John Dory mariniere, mussel velouté

Gnocchi, tartufato, parmesan

Roast venison, spinach en croûte, elderberry and red wine jus

DESSERT

Banana parfait, bitter chocolate sponge

Tart fine of figs, fromage frais sorbet

Selection of sorbets

Farmhouse cheese from the trolley
5.50 supplement

3 COURSES 26.00

3 COURSES WITH A CARAFE (375 ML)
OF SELECTED WINE 42.00

The head chef Igor Tymchyshyn, 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.

MENU A LA CARTE

FIRST COURSE

Warm green asparagus, girolles vinaigrette

Confit duck and wild mushroom ravioli, consommé

Tiger prawn risotto

Foie gras parfait, pain Poilâne, apricot chutney

MAIN COURSE

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

Salmon confit, soft herb crust, summer vegetables

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

Tournedos à la Rossini, sauce Périgourdine
8.00 supplement

DESSERT

Valrhona chocolate fondant, vanilla ice cream

Lemon thyme crème brûlée, apricot sorbet

Farmhouse cheese from the trolley
5.50 supplement

2 COURSES 41.00

3 COURSES 45.00

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