

ORRERY

Asparagus velouté, foie gras crouton

Pâté de campagne, apricot chutney, pain Poilâne

Smoked eel, celeriac remoulade, cucumber dressing

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Roast salmon, white asparagus, cucumbers, beurre blanc

Spinach and ricotta ravioli, ceps

Poulet fermier farci, morels, sauce au vin jaune

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Apricot strudel, vanilla ice cream

Strawberry basket, crème Chantilly

Farmhouse cheese from the trolley
5.50 supplement

2 courses £25.00 including ticket to Royal Academy of Arts

The head chef Igor Tymchyshyn, operations manager Laurent Gilis
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.