

MENU DU JOUR

Beetroot velouté, rosemary brioche (v)

Caramelised onion tart with St. Maure goats cheese (v)

Potato ravioli, shellfish bisque

Venison ballotine, beetroot chutney

~

Roast fillet of brill, Basmati rice, coconut velouté

Feuilleté of wild mushroom, poached egg, sauce Hollandaise (v)

Roast fillet of pork, pommes mousseline, wild mushrooms

Pumpkin risotto, shaved Parmesan

~

Bakewell tart, blackberry sorbet

Selection of homemade ice cream & sorbets

Rice pudding, fig sorbet

Farmhouse cheeses from the trolley
5.50 supplement

2 courses 22.50

3 courses 25.50

Sommelier selected carafe of wine 375 ml 16.00

The head chef Igor Tymchyshyn,
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.