

ORRERY

A la carte Menu

Start

Dorset crab, wasabi avocado, mango +10 supplement
Filet steak tartare, quail egg, sourdough and truffle
Foie gras terrine, cherry compote, poilane
Cured seabass, cucumber, horseradish, orange
Heritage beetroot & goats cheese tart v
Truffle and potato raviolo, mushrooms, butter emulsion
Duck and chicken liver paté, apple, sourdough toast
Seafood raviolo, lobster bisque
Mozzarella, Muscat grapes, truffle honey

Main

Truffle and wild mushroom risotto, soft herbs, Parmesan v
Salmon, polenta, Jerusalem artichoke, wild mushroom, velouté
Seabass steamed Provençale, stuffed courgette flower + 10 supplement
Tournedos Rossini, celeriac, sauce périgourdine + 10 supplement
Jerusalem artichoke risotto, winter black truffle, artichoke crisps v
Braised beef Bourguignon, potato purée
Rump of lamb, salsify, garlic, potato mousseline
Plaice fillet, cucumber, confit potato

Menus include VAT

Service charge is additional at 12.5%

Between eight and twelve, guests are invited to choose three starters, three main courses and three desserts. Between twelve and twenty guests are invited to choose a menu of two options per course and parties of twenty one or more are invited to choose one option per course

Please note that this is a sample menu - dishes may be subject to changes according to produce seasonality and availability.

Further vegetarian options available. Please let us know about any guests with special dietary requirements.

ORRERY

A la carte menu

Sides - 4.50 each

Charlotte potato purée

Extra fine green beans

Cornish new potatoes

Broccoli

Potato and Winter truffle mousseline 4.50 supplement

Secrett's leaf salad

Cheese

Selection of farmhouse cheeses from the trolley

Dessert

Valrhona chocolate fondant, vanilla ice cream

Lemon tart, blood orange sorbet

Praline cremeux, lemon, raspberry sorbet

Blackberry bavarois, yogurt, sorbet

Valrhona Manjari delice, pineapple, salted caramel tuile

Cherry crème brûlée

Blackberry, meringue, Chantilly cream

Selection of farmhouse cheeses from the trolley 10 supplement

Lunch 3 Course 49

Dinner 3 Course 59

Menus include VAT

Service charge is additional at 12.5%

Between eight and twelve, guests are invited to choose three starters, three main courses and three desserts. Between twelve and twenty guests are invited to choose a menu of two options per course and parties of twenty one or more are invited to choose one option per course

Please note that this is a sample menu - dishes may be subject to changes according to produce seasonality and availability.

Further vegetarian options available. Please let us know about any guests with special dietary requirements.

ORRERY

Tasting menu

Amuse bouche

Dorset crab, wasabi avocado, mango

Duck and chicken liver paté, caramelised onions,
apple, sourdough toast

Steamed seabass, asparagus, ceps, wild garlic
+15 supplement as an extra course

Tournedos Rossini, celeriac, sauce périgordine

Cheese selection
10 supplement as an extra course

Strawberry, strawberry, strawberry

69

Menus include VAT

Service charge is additional at 12.5%

Between eight and twelve, guests are invited to choose three starters, three main courses and three desserts. Between twelve and twenty guests are invited to choose a menu of two options per course and parties of twenty one or more are invited to choose one option per course

Please note that this is a sample menu - dishes may be subject to changes according to produce seasonality and availability.

Further vegetarian options available. Please let us know about any guests with special dietary requirements.

ORRERY

Sommelier's wine selection

Champagne

NV Imperial, Moët et Chandon	80
NV Ruinart, Blanc de Blancs	130

Champagne Rosè

NV Imperial, Moët et Chandon	96
NV Laurent Perrier	115

Sparkling Wines

NV Bodegas Chandon, Argentina	52
NV Nyetimber, Classic Cuvée, England	84

White Wine

2016 Pouilly-Fumè, Tradition, Serge Dagueneau, Loire Valle, France	52
2017 Sancerre, Julien et Clément Rimbault, Loire Valley, France	63
2015 Chablis 1CRU, Vau-Ligneau, Domaine de la Motte	64
2016 Petite Arvine, Elio Ottin, Valle D'Aosta, Italy	70

Rosè Wine

2017 Château La Verriere, Luberon, France	52
---	----

Red Wine

2016 Malbec, Viña Cobos, Paul Hobbs	42
2011 Rioja Reserva, Sierra de Cantabria	65
2014 Crozes-Hermitage, Les Hauts du Fief, C. de Tail, Rhône Valley	72
2012 Barolo Serralunga d'Alba, Massolino, Piedmont, Italy	105

Sweet Wine

2012 Aleatico di Puglia, Francesco Candido, Puglia, Italy (500ml)	55
2016 Coteaux du Layon, Domaine des Deux Arc, Loire Valley, France	75
2005 Sauternes, Château Castelnau de Suduiraut, Bordeaux, France	110

Prices include VAT
Service charge is additional at 12.5%

For groups of 10 or more we highly recommend a pre-order of wines to guarantee availability. All beverages charged on consumption.

ORRERY

Canapés

All canapés 3.50 each
10 pieces each item minimum

Lamb and pepper kebab / Hot
Satay chicken / Hot
Parma ham and celeriac cornette / Cold
Marinated tuna with sesame / Cold
Salmon fishcake / Hot
Marinated sea scallops with ginger and coriander / Cold
1.50 supplement
Lobster cocktail croustade /Cold
Croustade of crab and avocado / Cold
Cheese Croustade / Cold
Roast beef, horseradish cream /Hot 1.50 supplement
Tartlet of salmon tartar / Cold
Tartlet of celeriac remoulade, quail egg, truffle / Cold

Fresh crab, tomato, chives and caviar /Cold
Seared foie gras, apple chutney / Cold 2.00 supplement
Vegetable and mango parcel / Hot
Roulade of smoked salmon and fromage blanc / Cold
Choux aux fromage / Hot
Chicken and leek brochettes / Hot
Ceviette of fresh tuna /Cold
Foie gras parfait tartlet with truffle / Cold
Red wine poached foie gras, Riesling jelly / Cold 1.50 supplement
Vegetarian Spring Rolls / Hot
Crab spring rolls, lime and ginger / Hot
Parcel of langoustine and mango / Hot
Wild mushrooms en croûte / Hot

Menus include VAT

Service charge is additional at 12.5%

Between eight and twelve, guests are invited to choose three starters, three main courses and three desserts. Between twelve and twenty guests are invited to choose a menu of two options per course and parties of twenty one or more are invited to choose one option per course

Please note that this is a sample menu - dishes may be subject to changes according to produce seasonality and availability.

Further vegetarian options available. Please let us know about any guests with special dietary requirements.