

ORRERY TERRACE

BY

RENAIS

— TERROIR GIN —

*Renis is a modern expression of gin,
sustainably distilled from French wine grapes
and inspired by the terroir of Chablis.*

*Together with Orrery, it brings a shared
vision of refinement, where bright botanicals,
seasonal character and quiet precision come
together in every serve.*

SAVOURY BITES

POTATO RÖSTI & CANCOILLOTTE CHEESE

Jurassienne melted cheese

£ 16

“CORDON BLEU” CROQUETTE

Smoked chicken, Parisian ham & Comté cheese

£ 9

SEA BREAM “CARPACCIO”

Dill, jalapeño, smoked cream

£ 13

OSCIETRA CAVIAR

Crème crue, buckwheat crumpet, 7g caviar

£ 22

GRILLED GEM LETTUCE

Burrata & anchovy

£ 13

CHEESE & DESSERTS

SELECTION OF AGED CHEESES

Rye bread, Yorkshire rhubarb preserve

£ 19

GARIGUETTE STRAWBERRIES

Cheesecake ice cream

£ 13

BOURBON VANILLA FLAN

Cocoa nibs & whiskey

£ 12

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcal a day. A discretionary 15% service charge will be added to your bill.

COCKTAILS

A COLLECTION OF COCKTAILS
CREATED IN PARTNERSHIP
WITH RENAIIS

GOLDEN HOUR SPRITZ

Renaiss Gin, elderflower cordial, lemon, soda

£ 17

FRENCH 75

Renaiss Gin, lemon juice, simple syrup, NV Laurent-Perrier La Cuvée Brut

£ 17

NEGRONI FRAISE

Renaiss Gin, white vermouth, Aperol, strawberry, verjus

£ 17

MARGUERITE

Renaiss Gin, lime, agave, triple sec

£ 15

TO SHARE

WHITE PEACH SANGRIA

Renaiss Gin, white peach, Chablis, lemon, soda

£ 35 (serves 2-4 people)

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