ORRERY TERRACE

BY

BY *Pierre Minotti*

HORS-D'ŒUVRE

LOBSTER RAVIOLI & CHORIZO
£15

TART FLAMBÉE
Wild Mushroom, Aged Comté
£15

TART FLAMBÉE
Potato, Bacon, Mont d'Or Cheese
£15

BAKED MONT D'OR CHEESE
Potato
£50 *(serves 2-4 people)*

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 kcals a day. A discretionary 15% service charge will be added to your bill.

MULLED WINE

£18

WINE

CHAMPAGNE & SPARKLING		125ml	Bottle
NV	*Laurent-Perrier La Cuvée Brut, Champagne, France*	21	100
NV	*Laurent-Perrier Rosé Brut, Champagne, France*	24	126
2020	*Louis Pommery, Blanc de Blancs, Hampshire, England*	24	139

WHITE		125ml	Bottle
2025	*Chablis, Louis Michel & Fils, Burgundy, France*	19	95
2025	*Sancerre, Vacheron, Loire Valley, France*	20	125
2025	*Chenin Blanc 'Kustard Pie', Ken Forrester, Stellenbosch, South Africa*	14	85

ROSÉ		125ml	Bottle
2025	*Pure Rosé, Mirabeau, Côtes de Provence, France*	16	58

RED		125ml	Bottle
2024	*Fleurie, Pierre-Marie Chermette, Beaujolais, France*	13	75
2022	*Chianti Classico Riserva, Brancaia, Tuscany, Italy*	20	119
2018	*Sierra Cantabria Reserva, Rioja, Spain, Magnum*	18	189

Full wine and beverage list available on request. Beers, soft drinks and cocktails also available.