



# The Orangery Restaurant

## À La Carte Menu



### Starters

Confit Duck Terrine with Melba Toast  
and Spiced Fruit Chutney

*G, SD*  
*May contain Soya & Nuts*

Braised Pig Cheek in a Cider and  
Wholegrain Mustard Sauce, Parsnip  
Crisp and Watercress Salad

*SD, C, M*

Smoked Mackerel Pate, Rhubarb Gel,  
Toasted Pumpnickel Bread and  
Pickled Radish

*F, D, SD, G*

Breaded Brie Wedge with  
Cumberland Sauce

*G, E, D, SD*

### Mains

Pan Roasted Lamb Rump, Dauphinoise  
Potatoes, Cauliflower Purée and Red

Wine Jus  
*D, SD, C*

8oz Chargrilled Sirloin Steak, Grilled  
Tomato, Flat Mushroom, Peppercorn  
Sauce, Triple Cooked Chips  
(This dish has a £5 supplement)

*G, SD, D, C*

Confit Pressed Pork Belly, Wholegrain  
Mustard Mash, Apple Purée, Wilted Kale  
and Red Wine Jus

*M, SD, C*

Plaice Fillet cooked in Lobster Butter,  
Crushed Potato Cake and Seared  
Samphire

*F, Cr, D, G*

Pan Fried Gnocchi with a Wild  
Mushroom Cream Sauce served with  
Rocket and Parmesan Shavings

*G, D, E*

**Take a look at our  
Specials Boards for  
more dishes**

### Side Dishes

Sauté New Potatoes £4

Hand Cut Chips £4

Tomato & Rocket Salad £4

Roasted Root Vegetables £4



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## A La Carte Menu



### Desserts

Homemade Vanilla Pannacotta served  
with Poached Rhubarb and Semolina  
Shortbread  
*D, G, E, SD*

Selection of British Cheeses with Crackers,  
Grapes, Celery and Chutney  
(This dish has a £3 supplement)  
*D, G, C, SD*

White Chocolate Fondant served with  
Pistachio Ice Cream  
(Please allow 10 min for cooking time)  
*D, G, E, SD*

Homemade Banoffee Pie with Banana  
Viennetta Ice Cream  
*D, G, E*

### After Dinner Coffee

Americano ~ £2.85

Cappuccino ~ £3.25

Latte ~ £3.25

Mocha ~ £3.25

Hot Chocolate ~ £3.25

**Upgrade to a Liquor Coffee, please ask your  
server for details**

### Dessert Wine

**Late Harvest Sauvignon Blanc,  
Valle Del Maule Chile**

A Complex Taste Of Honey, Together With a  
Special Feeling of Mature Fruit  
50ml £5.20

### Lunch Monday to Friday 12pm to 4pm

Two Courses £15.95 per Person    Three Courses £19.95 per Person

### Lunch Saturday & Sunday 1pm to 4pm

Two Courses £20.95 per Person    Three Courses £24.95 per Person

### Dinner Monday to Sunday 6.30pm to 9.30pm

Two Courses £24.45 per Person    Three Courses £29.95 per Person

Peanuts (P), Lupin (L), Celery (C), Fish (F), Molluscs (MOL), Milk (MLK), Crustaceans (CR), Eggs (E), Sulphur  
Dioxide (SD), Soy/Soya (SY), Mustard (M), Vegetarian (V), Gluten(G), Dairy(D), Nuts (N), Sesame (S)

If you have any dietary requirements or allergies  
Please inform your server prior to ordering. All prices are inclusive of VAT