

The Orangery

Starters

Seasonal Soup £6.95

Heritage beetroot served with candied walnuts, pink grapefruit segments & goat's cheese mousse £7.50

Moules marinière infused with Kilworth bitter £6.95

Wye Valley asparagus served with spinach & ricotta raviolo & sage butter £7.50

Beef tartare served traditionally with capers, shallots, parsley & egg yolk £9.95

Kilworth Caesar Salad £7.50

Heritage tomatoes with mozzarella, basil & aged balsamic £6.95

Seared tuna, niçoise salad, soft quail's egg £8.95

Lapsang tea smoked salmon, dill, lemon purée £8.50

Chicken liver brûlée served with onion bread accompanied by bacon & apple chutney £7.50

Pea panna cotta with crab salad £8.50

Melon with prosciutto and Parmesan purée £7.50

Spaghetti with prawns, white wine, garlic, chilli & rocket £8.95

Risotto of the day £6.95

The Orangery Mains

All main courses are served with a side of seasonal vegetables

Ribeye steak served with hand cut chips, mushroom & béarnaise sauce or peppercorn sauce.....	£24.95
Veal schnitzel with cranberry sauce & Jersey Royals.....	£15.95
Chickpea spinach curry with courgette pakora, coconut naan, served with basmati rice.....	£14.95
Fillet of bream served with potato crust, spinach & a warm tartare sauce.....	£14.95
Asian spiced pork belly with apple-soy purée, steamed cabbage, crushed peanuts served with lime & coriander rice.....	£15.95
Pan-fried calves liver with onions & bacon served with creamed Maris Piper.....	£14.95
Fillet of sea bass with lobster sauce, samphire & gnocchi.....	£16.95
Supreme of chicken with wild mushroom risotto, chargrilled spring onion & sweetcorn.....	£16.95
Rump of lamb served with peas, salsa verde & Jersey Royals.....	£22.50
Spaghetti with prawns, white wine, garlic, chilli & rocket.....	£14.95
Thai noodle broth with coriander, pak choi & ginger.....	£14.95
Risotto of the day.....	£14.95

Guests are advised that some dishes may contain traces of nuts, shellfish & fish bones.

For guests with special dietary requirements, a full list of allergens is available on request.

Sides - £3.00

Side salad.

Creamed potatoes.

Minted new potatoes.

Wilted spinach.

Fries.

Vegetables of the day.

The Orangery *Desserts*

Tiramisu £6.50

Creme brulée £6.50

Kilworth bread & butter pudding with custard £6.50

Chocolate & hazelnut fondant tart, banana ice cream £6.50

Apple tart with salted caramel ice cream £6.50

White chocolate mousse accompanied with
English strawberries £7.50

Poached Yorkshire rhubarb, pistachio cake & yoghurt foam
£7.50

Lemon panna cotta with pine nut ice cream £6.50

Passion fruit baked Alaska, raspberry sauce £7.50

Treacle tart & clotted cream £7.50

Potted Colston Bassett Stilton, Garibaldi biscuit, red onion &
beetroot chutney £7.50

Selection of British cheeses, Wigmore, Thomas Hoe Red
Leicester & Barkham Blue served with homemade
crackers, house chutney £9.95

For guests on inclusive terms, £30 per person allowance is
made for food.

Should you have forgotten yours, reading glasses are available
from the lounge bar along with reading lamps.

