

ORANGERY BRASSERIE MENU

STARTERS

Soup of the Day

Crusty Bread. (VE, GFO)
£7.00

Ham Hock Terrine

Piccalilli, Celeriac Salad, Toasted Sourdough. (GFO)
£9.50

Cured Scottish Salmon

Capers, Sour Cream, Rye Bread.
£12.00

Dressed Devonshire Crab Tian

Avocado Purée, Tomato Consommé (GF)
£10.50

Grilled Vegetable Filo Tart

Spiced Cous-Cous, Tomato Ragout, Almond Pesto. (VE)
£8.00

Buffalo Mozzarella Salad

Cherry Tomatoes, Rocket, Pesto, Balsamic Glaze. (GF)
£9.00

Thai Fish Cakes

Mixed Leaves, Sweet Chilli Sauce.
£9.00

(V) Vegetarian, (VE) Vegan, (*VE) can be adapted to be Vegan, (GF) comes as Gluten Free, (DF) comes as Dairy Free,
(*GF) can be adapted to be Gluten Free, (*DF) can be adapted to be Dairy Free.

ORANGERY BRASSERIE

SAMPLE MENU

MAINS

Fillet of Stone Bass

Pea and Pancetta Fricassée, Asparagus, Dill Sauce. (GF)

£23.00

Pan Fried Chicken Supreme

Crispy Pomme Anna, Salsify, Artichoke Purée, Red Wine Jus. (GF)

£19.00

Pancetta Wrapped Pork Tenderloin

Herb Mash, Baby Carrot, Burnt Apple Purée, Pork Scratchings.

£19.00

Wild Mushroom Risotto

Crumbled Vegan Feta, Fresh Herbs. (VE, GF)

£17.00

Traditional Beer Battered Haddock

Triple Cooked Chips, Homemade Mushy Peas, Tartare Sauce.

£19.00

Chef's Pie of the Week

Served with your choice of Mash Potato or Chips and Seasonal Vegetables.

£18.00

28 Day Aged 8oz Sirloin Steak

Confit Mushroom, Tomato, Triple Cooked Chips.

£28.00

28 Day Aged 7oz Fillet Steak

Confit Mushroom, Tomato, Triple Cooked Chips.

£32.00

Add on a Sauce: Creamy Peppercorn, Stilton or Red Wine

£2.50

Sides

Grilled Spring Courgette £5.00

Grilled Asparagus Toasted Almonds (VE, GF) £5.50

Triple Cooked Chips (V) £5.00

Seasonal New Potatoes £5.00

Seasonal Mixed Vegetables £5.00

Honey Glazed Baby Carrots (V, GF) £5.00

Mixed Leaf Salad (VE, GF) £5.00

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SAMPLE MENU

DESSERTS

Cheese Selection

Sage Derby, Cropwell Blue, Red Leicester

Quince Jelly, Homemade Chutney, Grapes, Biscuits. (GFO)
£14.00

Vanilla Panna Cotta

Macerated Strawberries, Dark Chocolate Crumb. (GF)
£9.00

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream.
£9.00

White Chocolate and Mascarpone Cheesecake

Burnt White Chocolate Ice Cream, Lemon Gel.
£9.00

Lemon Tart

Clotted Cream, Mixed Berry Compote
£9.00

Fruit Salad

Selection of Fresh Fruits.
£7.50

Noels of Warwickshire Ice Cream Selection

Artisan Made Ice Cream Selection. (GF)
£7.00

3 scoops per serving

Madagascan Vanilla

Strawberry

Belgian Chocolate

Salted Caramel

Sicilian Pistachio

Selection of Sorbets (VG)

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