

ORANGERY

BRASSERIE DINNER MENU

Aperitifs

An aperitif (the word comes from the Latin *aperire*, "to open") is a light, most often dry, modestly alcoholic beverage meant to spark the appetite without overwhelming the senses.

Negroni £14.40

Gin, Campari, Sweet vermouth, Orange Twist

Glass of Prosecco £10.50

Glass of Prosecco Rose £10.75

Bellini £13.95

Peach, Champagne

Glass of Champagne £13.95

Glass of Champagne Rose £14.95

Artisan Bread served with Flavoured Butter

Starters

Soup of the Day

£9.50

British Asparagus

Homemade Wild Garlic Aioli, Sous Vide Hen's Egg, Lemon Infused Oil, "Espelette" Pepper

Allergens: Egg, Dairy, Mustard, Soya

£18.00

Seafood Thermidor

Old Winchester Cheese, Tomato and Herb Sourdough

Allergens: Celery, Gluten, Crustation, Dairy, Mollusc, Soya

£19.00

French Style Brioche Toasted Tartines

Smoked Isle of White Tomato and Kale Pesto, Smoked Goats Cheese

Allergens: Gluten, Dairy, Egg, Nuts

£9.50

Chicken, Truffle and Herb Terrine

Armagnac Foie Gras, Rhubarb Gel

*Foie Gras from UK sustainable sources and ethical feed

£13.75

Hot Smoked Salmon and Nut Free Crunchy Waldorf Salad

Homemade Masala Mayonnaise

Allergens: Egg, Fish, Mustard, Soya, Sulphites

£9.50

Plant Based Spring Vegetables and Quinoa Salad

Fresh Herbs and Ranch Dressing

Allergens: Sulphites

£9.50

For guests on inclusive terms, £38 per person allowance is given for food.

Main Course

Seasonal Catch of The Day

Pomme Purée, Caramelised Endive, Seasonal Veg, “Verjus” and Pickled Grapes

Allergens: Celery, Fish, Dairy, Soya, Sulphites

£28.50

Smoked Tamworth Pork Pig Cheeks

Fricassee of Black Pudding, Spring Vegetables

Warm Beef and “Boise Boudran” Reduction

Allergens: Celery, Gluten, Soya, Sulphites

£29.00

Handmade in House Pasta Of The Day

Allergens: Egg, Gluten

£24.50

Pan Fried Salt Aged Fillet of Beef Rossini

48 days Dry Aged Fillet of Beef served on Brioche Tournedos, Sautéed Spinach, Pan-Seared Foie Gras, Truffled Mushroom Duxelle, Red Wine and Bone Marrow Jus

*Foie Gras from UK sustainable sources and ethical feed

Allergens: Celery, Gluten, Egg, Dairy, Mustard, Soya, Sulphites

£53.00

Wild Garlic and Yogurt Marinated Chicken Breast, Seasonal Salad

“Boise Boudran” Sauce served on the side

Allergens: Celery, Soya, Dairy

£19.50

Plant Based

Gratin of Spring Vegetables & Barbecued Hispi Cabbage,

Crispy Onion and Infused Wild Garlic Oil

Allergens: Soya

£19.50

Pea & Shallot Ravioli

Petit Pois & Broad Beans Fricassee, Plant Base Cheese Sauce, Lemon Verbena infused oil.

Allergens: Celery, Gluten, Soya

£19.50

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From the Grill

All grilled Items are served with pan fried seasonal mushrooms and grilled tomatoes

Salt Aged steaks served with “Café De Paris Butter”

Allergens; Dairy, Mustard. Sulphites. Fish

8oz Salt Aged Ribeye

£45.00

16oz Salt Aged T-Bone Steak

£53.00

Cote de Boeuf 500g - 550g

£78.00

For guests wishing to order Cote de Boeuf, please note this steak requires a 24-hour pre order. Please order in advance of your booking

Sauces

Bordelaise

Green Peppercorn

Allergens: Celery, Soya, Sulphites

£4.50

Sides

House Made Triple Cooked Chips

Allergens: Soya

Selection of Seasonal Vegetables

Allergens: Dairy

Truffle Pomme Purée

Allergens: Dairy

Seasonal Mix Leaf Salad with Dressing

Allergens: Sulphites

£5.50

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Desserts

Kilworth House Éclair

Cardamon Crème Pâtisserie, Cassis Puree, Vanilla and Cardamon Ice Cream

Allergens: Gluten, Egg, Dairy

£9.50

Bergamot Panna Cotta

Mint and Matcha Crémeux, Seasonal Fruit

Allergens: Soya

£9.95

Classic Custard Tart

Cornflake Ice Cream

Allergens: Gluten, Egg, Dairy, Almonds

£9.00

Gin Zabaglione with Seasonal Fruit

Zabaglione Fruit Dish Served Warm, Gin & Lemonade Sorbet

Allergens: Egg, Sulphites

£9.95

Selection of British Cheese

Grapes & Celery, Apple and Date Chutney, Artisan Selection of Crackers

Allergens: Celery, Gluten, Dairy, Sulphites

£16.95

Kilworth House Chocolate and Dulce De Leche Fondant

Madagascar Vanilla Ice Cream

Allergens: Gluten, Egg, Dairy

£13.75

DIGESTIFS

A digestif is an alcoholic beverage served after a meal with the intention of aiding digestion.

Apéritifs, such as gin and dry vermouth, tend to be dry or bitter, designed to whet the palate and wake up the digestive system.

In contrast, digestifs are less acidic, contain more sugar and alcohol, and offer a more relaxing, richer flavour profile.

Old Fashioned £14.40

Makers Mark Bourbon, Sugar Syrup, Angostura Bitters, Orange Twist, Maraschino Cherry.

Martini Rosso £5.40

Taylors LBV Port £9.20

Benedictine £6.20

Brandy

Courvoisier VSOP £8.50

Martell VS £6.50

Remy Martin £6.50

Single Malt £9.20

Glenfiddich

Glenmorangie 10yr

Laphroaig 10yr

Highland Park 12yr