

# ORANGERY

## SAMPLE 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

**Duck, Orange and Peppercorn Terrine**

Blood Orange and Fennel Salad, Melba Toast

*Allergens: Gluten, Dairy, Soya, Almonds*

£12.75

**Classic Sardines Bolognese on Toast**

Herb pesto, Infused Basil Oil, Aged Parmesan

*Allergens: Gluten, Dairy, Soya, Fish, Celery, Nuts*

£12.50

**Hot Smoked Artichoke Salad**

Romesco Sauce with orange and Shaved Fennel

*Allergens: Soya, Sulphites, Almonds*

£11.50

**Scottish Smoked Salmon**

Crème Fraîche and Polonaise Garnish, Savoury crumpet

*Allergens: Fish, Gluten, Dairy, Soya*

£14.50

**Beef Shin Ravioli**

Wild Mushrooms, Aged Pecorino Foam, Green Infused Oil

*Allergens: Gluten, Dairy, Soya, Sulphites*

£13.00

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

## Main Course

### Rack of Lamb Cutlet

Broad Bean and Smoked Almond Farce, Mint and Pea Purée, Sage Jus Reduction

*Allergens: Dairy, Soya, Celery, Almonds*

£28.00

### Chicken and Truffle Ballotine

Petit Pois a la Francaise, Confit Potatoes, Thyme and veal Jus Reduction

*Allergens: Fish, Dairy, Soya, celery, Sulphites*

£16.50

### Handmade in House Pasta Of The Day

*Allergens: Egg, Gluten, Dairy, Soya, Celery*

£14.50

Add Chicken Breast £7.50

### 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*

£54.50

### Catch of The Day

Pomme Purée, Seasonal Veg, “Verjus” Style Sauce

*Allergens: Celery, Fish, Dairy, Soya, Sulphites*

£25.50

### Green Vegetable Ravioli

Stuffed Courgette Flowers

*Allergens: Gluten, Dairy, Soya, Sulphites*

£19.50

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

## 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

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

# Desserts

## Classic Apple Tart Tatin

Homemade Vanilla Ice Cream

*Allergens: Dairy, Gluten, Egg*

£9.75

## Espresso Crème Caramel (Vegan)

Pistachio Biscotti ( can be replaced with classic shortbread)

*Allergens: Nut (Pistachio), Gluten, Soya*

£8.50

## Bitter Valrhona Chocolate and Cherry Millefeuille

Fruit of the Forest Sorbet

*Allergens: Soya, Egg, Dairy, Gluten*

£9.50

## Selection of British Cheese

Served with Roasted Figs and Grapes, Chutney, Artisan Biscuits

*Allergens: Dairy, Sulphites, Celery, Gluten*

£15.95

## Selection of Homemade Ice Creams

*Allergens; Dairy*

£8.00

## Pumpkin Spiced Cheesecake

Pickled Damsons, Cardamon Ganache

*Allergens: Dairy, Gluten, Soya, Gluten*

£8.95

# 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