

ORANGERY

SAMPLE BRASSERIE LUNCH 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

Gin (**Botanist**) & Fever Tree Tonic £11.40

STARTERS

Roasted Pumpkin Soup

Herb Gremolata, Toasted Pumpkin Seeds

Allergens: Sulphites, Soya

£7.50

Beetroot Cured Salmon

Crème Fraiche, Polonaise Garnish, Green Oil

Allergens: Sulphites, Fish, Dairy, Soya

£9.95

Chicken Liver Parfait

Mushroom Pea and Garlic Aioli, Toasted Brioche

Allergens: Sulphites, Dairy, Soya, Egg, Gluten

£11.00

Puttanesca Salad

Whipped Cheese, Basil Dressing (Plant Based)

Allergens: Sulphites, Soya

£8.50

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MAINS

British Pie of The Day

Served with Seasonal Vegetables
Please ask member of Staff for details
£18.00

Kilworth Buckwell Organic Farm Beef Burger

Truffle Mayonnaise, Lettuce, Tomatoes, Red Onion and Pickles.
Served with Skinny Fries
Allergens: Sulphites, Soya, Egg, Gluten, Dairy, Mustard, Fish
£19.00

Classic Fish and Chips

Tartare Sauce and Minted Mushy Peas
Allergens: Sulphites, Soya, Fish, Egg, Gluten, Dairy
£19.00

Classic Chicken Caesar Salad

Baby Gem, Garlic Croutons, Crispy Pancetta, Anchovies and Freshly Shaved Parmesan
Allergens: Sulphites, Soya, Fish, Dairy, Gluten
£17.00

Spiced Pumpkin Tortelloni

Tapenade, Sweet tomato Velouté
Allergens: Gluten, Sulphites, Soya
£15.50

SIDES

Skinny Fries

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

Autumn Spiced Apple Crumble

Homemade Vanilla Ice Cream, Crème Anglaise

Allergens: Dairy, Gluten, Egg

£9.00

Espresso Crème Caramel (Vegan, GF)

Pistachio Biscotti

Allergens: Soya, Gluten, Nuts (Pistachio)

£8.50

Chocolate, Coconut & Orange Tart

Clementine Sorbet

Allergens: Wheat, Dairy

£9.00

Selection of Ice Cream

3 scoops per serving.

Please ask the team for flavours

Allergens: Dairy

£8.00

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 VSOP £6.50

Single Malt £9.20

Glenfiddich

Glenmorangie 10yr

Laphroaig 10 yr

Highland Park 12 yr