

ORANGERY

BRASSERIE SAMPLE 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

Soup of the Day

£7.50

Quince and Braeburn Apple, Prawn and Crayfish Salad

Crunch Leaf Salad with Lime, Honey and Fresh Chervil Dressing

Allergens: Sulphites, Soya, Egg, Gluten

£9.95

Ham Hock and Pea Terrine

Beetroot Kimchi, Pea and Wild Garlic Emulsion, Crostini and Baby Watercress

Allergens: Sulphites, Soya, Egg, Gluten

£12.00

Spiced Jackfruit Salad

Italian Pepperoncini, Peach, Crunchy Leaf Salad, Lime and Honey and Fresh Chervil Dressing

Allergens: Sulphites, Soya, Mustard

£9.50

ORANGERY BRASSERIE LUNCH MENU

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
£19.95

Classic Fish and Chips

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

Classic Chicken Caesar Salad

Baby Gem, Garlic Croutons, Crispy Pancetta, Anchovies and Freshly Shaved Parmesan
Allergens: Sulphites, Soya, Fish, Dairy
£18.50

Plant Based Spiced Pea Ravioli

Parsley Velouté, Sun Dried Tomatoes and Olive Tapenade
Allergens: Gluten, Sulphites, Soya
£15.50

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

Chocolate Mousse (Vegan, GF)

Caramel and Banana Granola

Allergens: Soya

£10.50

Key Lime Cheesecake

Exotic Salsa

Allergens: Sulphites, Soya, Dairy, Gluten

£9.95

Frozen Clotted Cream Parfait

Macerated Strawberries and White Chocolate

Allergens: Dairy, Soya

£9.95

Trio of British Cheese

Artisan Crackers, Seasonal Fruit Chutney and Grapes

Allergens: Sulphites, Celery, Dairy, Gluten, Sesame

£13.50

Selection of Ice Cream

3 scoops per serving.

Please ask the team for flavours

£6.50

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