

ORANGERY

BRASSERIE SAMPLE 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

Rum Baba

Pineapple and Coriander Salsa, Frozen Bourbon Vanilla Chantilly

Allergens: Gluten, Sulphites. Dairy, Egg, Soya

£9.95

Lemon Meringue

Raspberry Jelly, Burnt Amalfi Lemon Sorbet

Allergens: Eggs, Dairy

£9.95

Dark Chocolate Mousse

Banana Granola, Semi Liquid Caramel Centre

Allergens: Gluten, Sulphites, Dairy, Soya

£11.50

Apricot and Almond Tart

Orange Flower and Honey ice Cream

Allergens: Gluten, dairy, Soya, Almonds

£10.50

Trio of British Cheese

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

Allergens: Celery, Gluten, Dairy, Sulphites

£13.50

Selection of Homemade Ice Creams

£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 £6.50

Single Malt £9.20

Glenfiddich

Glenmorangie 10yr

Laphroaig 10yr

Highland Park 12yr