

ORANGERY 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

Soup of the Day

Allergens: Please ask your server

£8.50

Chicken Croquettes

Confit Garlic Emulsion, Leaf Salad

Allergens: Sulphites, Egg, Soya, Mustad, Gluten

£8.50

Classic Salmon Rillettes

Caper Berries, Wild Salmon Roe, Lemon Infused Oil

Allergens: Fish, Sulphites, Soya, Dairy

£9.50

Pomegranate Roasted Selection of Beetroot (Plant Based)

Homemade Baba Ganoush and Mini Flat Bread

Allergens: Sulphites, Sesame, Soya, Gluten

£8.50

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MAINS

Classic BLT

Crispy Bacon, Lettuce, Tomato, Mayonnaise, served with French Fries,
Side salad and House Dressing

£15.50

Classic Fish and Chips

Allergens: Fish, Wheat, Egg, Soya, Sulphite

£18.00

Chicken Diane

Wild Mushroom Sauce, Mash Potato, Seasonal Vegetables

Allergens: Sulphites, Celery, Soya, Dairy

£15.50

Pasta of the Day

Allergens: Wheat, Egg, Sulphite, Soya

£19.95

Slow Baked White Cabbage (Plant Based)

Garden Herbs, Maple Syrup Beets, Carrots, Potato Ragout and Natural Jus Reduction

Allergens: Sulphites, Celery, Soya

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DESSERTS

Madagascar Vanilla and Ginger Crème Brulee

Confit Pineapple, Sable Biscuit

Allergens: Dairy, Egg, Gluten

£8.50

Selection of British Cheese

Artisan Crackers, Plum Chutney

Allergies: Sesame, Gluten, Dairy, Sulphites, Celery

£12.95

Crème Caramel

Homemade Shortbread

Allergens: None

£8.00

White Chocolate Rice Pudding

Candied Blood Orange, Caramelised White Chocolate

Allergies: Dairy, Soya

£8.50

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