

ORANGERY BRASSERIE

SAMPLE MENU

STARTERS

Soup of the Day

Served with Homemade Bread and Whipped Butter.

(*GF, V, VE)

£7.95

Chicken Liver Parfait

Served with Red Onion Jam and Toasted Brioche. (*GF)

£8.95

Goats' Cheese Bon Bon with Beetroot,
Balsamic Jelly and Torched Heritage Tomatoes.

£8.50

Ham Hock Ballantine with House Piccalilli,

Pickled Baby Vegetables and Toasted Focaccia. (*GF, DF)

£8.95

Gin Cured Salmon with Lemon Tonic Gel,
Fennel Herb and Candied Beetroot. (GF, DF)

£9.50

(V) Vegetarian, (VE) Vegan, (*VE) can be adapted to be Vegan, (GF) comes as Gluten Free, (DF) comes as Dairy Free,
(*GF) can be adapted to be Gluten Free, (*DF) can be adapted to be Dairy Free.

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SAMPLE MENU

MAINS

Rib-eye Steak, Beef Dripping Chips
served with Wilted Spinach, Confit Shallot and Peppercorn Sauce. (GF, DF)
£32.00

North Atlantic Beer Battered Cod
served with Triple Cooked Chips, Tartare Sauce and Mushy Peas. (*GF, *DF)
£21.00

Pork Chop
served with Glazed Carrots, Cavolo Nero, Mustard Mash and Cider Jus. (GF, *DF)
£26.00

Pan Seared Breast of Chicken
with Mushroom Gnocchi, Wild Mushroom and Wilted Spinach, Chicken Jus. (*GF, DF)
£23.00

Fillet of Hake with Rocket Pesto,
Sweet Potato Fondant, Fennel and White Wine Cream Sauce. (GF, *DF)
£22.00

Roasted Cauliflower, Cauliflower and Cashew Purée,
Butternut Squash, Cavolo Nero and Salsa Verde. (GF, DF, V, VE)
£18.00

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SAMPLE MENU

DESSERTS

Basil Infused Crème Brûlée
with Vanilla Shortbread Fingers and Raspberries. (V,*GF)
£8.50

Roasted Plums with Biscotti,
Violet Gel, Plum Sorbet and Granola. (V,*VE,*DF)
£8.50

Chocolate Brownie with Milk Chocolate Mousse,
Vanilla Sorbet, Caramelised White Chocolate
and Chocolate Crisp. (V)
£8.50

Vanilla Panna Cotta
with a Strawberry Gel, Macerated Strawberries,
Dark Chocolate Soil and Minted Strawberry Sorbet.
£8.50

Lemon Curd with a Lemon Crumble Meringue Two Ways,
Lemon Chips and Lemon Sorbet.
£8.50

Selection of Cheese and Biscuits
with House Chutney, Grapes, Celery and Quince. (*GF)
£10.95

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