

# ORANGERY

## BRASSERIE 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

#### Autumn Soup of the Day

With Welsh Rarebit

*Allergens: Gluten, Sulphites, Dairy Egg, Soya*

£9.50

#### Pan Fried Orkney Scallop

Roasted Roscoff Onion Foam, Quail Egg, Bacon and Chilli Jam

*\*Subject to Seasonal availability\*\**

*Allergens: Sulphites, Mollusc, Dairy, Egg, Soya*

£11.50

#### Duck Terrine with Red Onion and Truffle

Sour Cherries & Port Glazed Shallots, Toasted Brioche

*Allergens: Sulphites, Dairy, Egg, Soya TBC from supplier*

£12.00

#### Smoked Halibut

Pommery Mustard de Royale Pickled Vegetables

*Allergens: Fish, Sulphites, Mustard, Dairy, Soya*

£12.75

#### Pea and Mint Panna Cotta

Pickled Beets, Mint Gel, Crostini

*Allergens: Sulphites, Soya, Gluten*

£9.00

#### Wood Pigeon with Smoked Prunes

Slow Cooked Sauerkraut, Warm Marsala Dressing

*Allergens: Sulphites, Soya, Celery, Gluten*

£10.95

*For guests on inclusive terms, £38 per person allowance is given for food.*

## Main Course

### **Classic Garlic and Thyme French Style Confit Leg of Duck**

Pomme Puree, Autumn Vegetables, Braised Sauerkraut with Natural Jus Reduction

*Allergens: Sulphites, Soya, Celery, Dairy*

£23.50

### **Homemade Pasta of The Day**

*Allergens: Egg, Gluten*

£19.95

### **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*

£53.00

### **Fish of The Day “en Paupiette” Style**

Pomme Puree, Leeks and Autumn Vegetable Fricassee, Lovage Velouté

*Allergens: Fish, Sulphites, Soya, Celery, Dairy*

£28.50

### **Wild Mushroom and Autumn Vegetable Strudel (Vegan)**

Leek and Shallot Fricasse, Spiced Pumpkin Velouté

*Allergens: Sulphites, Soya, Celery, Gluten*

£17.95

### **Pan Fried Corn Fed Breast of Chicken with Truffles**

Pearl Barley Risotto, Autumn Greens, Lovage Velouté

*Allergens: Sulphites, Soya, Celery, Gluten, Dairy*

£22.50

*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*

### 7oz Salt Aged Fillet Steak

£44.50

### 8oz Salt Aged Ribeye

£39.50

### 16oz Salt Aged T-Bone Steak

£46.00

## 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

### Classic Apple Tart Tatin

Homemade Vanilla Ice Cream

*Allergens: Dairy, Gluten, Egg*

£9.75

### Espresso Crème Caramel (Vegan)

Pistachio Biscotti ( can be replaced with classic shortbread)

*Allergens: Nut (Pistachio), Gluten, Soya*

£8.50

### Bitter Valrhona Chocolate and Cherry Millefeuille

Fruit of the Forest Sorbet

*Allergens: Soya, Egg, Dairy, Gluten*

£9.50

### Selection of British Cheese

Served with Roasted Figs and Grapes, Chutney, Artisan Biscuits

*Allergens: Dairy, Sulphites, Celery, Gluten*

£15.95

### Selection of Homemade Ice Creams

*Allergens: Dairy*

£8.00

### Pumpkin Spiced Cheesecake

Pickled Damsons, Cardamon Ganache

*Allergens: Dairy, Gluten, Soya, Gluten*

£8.95

## 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