

ORANGERY BRASSERIE MENU

Starters

Soup of the day £9.95

Oak Smoked salmon with blinis, crème fraiche,
caviar dill and lemon £11.50

Buttered asparagus with a soft poached egg, hollandaise sauce, sour-
dough toast and roast hazelnuts £8.50

Mackerel paté, dill pickled cucumber and fennel seed toast £9.50

Lightly smoked duck breast with confit beetroot, pickled
blackberries and a tarragon mayonnaise £8.50

Pressed ham hock and black pudding terrine with celeriac
remoulade, fresh apple and English mustard emulsion £8.95

Seasonal tomatoes with basil, toasted pine nuts, pickled red onion
and aged parmesan cheese £7.95

Light bite Salads

Niçoise salad

Tuna, green beans, olives, baby potato, cherry tomatoes,
mixed leaves £9.95

Caesar Salad

Chicken, pancetta, croutons, anchovies, parmesan,
cos lettuce £12.95

Waldorf salad

Apple, celery, grapes, walnuts, mayonnaise,
mixed leaves £7.95

Mixed house salad

Cherry tomatoes, cucumber, red onion, croutons,
mixed leaves, olives £7.95

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Mains

Roast breast of chicken with fondant potato, hispi cabbage, chestnut mushrooms and pancetta £17.50

Whole baked plaice with lemon and caper butter sauce, served with a side of green beans and new potatoes £17.95

Roast rump of lamb, garlic and rosemary dauphinoise potato, petit ratatouille and black olive tapenade £23.50

Beer battered catch of the day with thick cut chips, pea purée and tartar sauce £17.95

28 day aged fillet of beef with roast cherry vine tomatoes, baked mushroom topped with Stilton, thick cut chips and peppercorn sauce £30.00

Pan fried fillet of seabass with smoked potato purée, saffron and mussel cream sauce and buttered samphire £18.95

Truffle oil risotto topped with peas, broad beans and goats cheese £14.95

Thai green curry served with jasmine rice and garlic and coriander flat bread £14.95

Sides (£3.50)

Mixed salad

Buttered new potatoes

Mixed green vegetables

Fries

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Desserts

Rhubarb and custard tart with caramelised white chocolate £8.50

Vanilla panna cotta with crisp meringue, fresh strawberries and elderflower jelly £8.50

Lemon curd pavlova, pistachios and yoghurt sorbet £8.50

Baked chocolate fondant with fresh raspberries and vanilla ice cream £8.50

Mango and passion fruit cheesecake £8.50

Sticky toffee pudding with hot caramel sauce and banana ice cream £8.50

Farmhouse cheese selection served with grapes house chutney and biscuits £9.50