

# THE ORANGERY



Welcome to The Orangery. Each night we aim to take our guests on a culinary journey, celebrating the finest seasonal ingredients prepared in imaginative ways.

We are committed to zero food waste where possible, and champion suppliers who share our ethos for exceptional quality and sustainability. Many of the dishes on our menu feature produce grown or foraged right here on the estate.

We wish you a fantastic evening dining with us.



Paul Nicholson  
Head Chef

## SPRING MENU

Plant Based Tasting Menu	£125
Wine Pairing	£80
Vegan Cheese Course	£10

The tasting experience is to be enjoyed by the whole table. Please notify your server of any food allergies, intolerances, or dietary requirements before placing your order. Many of our dishes can be adapted. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.

# PLANT BASED TASTING

Cauliflower Cooked Over Japanese Coals  
Estate Wild Garlic, Leek, Old Winchester  
Kcal 110

Beetroot  
Onion, Fennel, Smoked Yoghurt & Nasturtium  
Kcal 385

Celeriac  
Lovage, Pink Lady, Kombu, Yuzu, Apple Blossom  
Kcal 105

White Asparagus  
Three Cornered Leek, Oyster Mushroom, Preserved Lemon  
Kcal 330

Broad Bean Custard  
Grelot Onion, Pistachio, Marigold  
Kcal 280

Jerusalem Artichoke  
Hen of the Woods, Black Garlic, Summer Truffle  
Kcal 410

Vegan Cheese  
Three Cheese, Oat Biscuits, Truffle Maple, Chutney & Quince  
(Additional course is £10)  
Kcal 504

Granny Smith Apple  
Lemon Verbena, Yoghurt, Almond  
Kcal 216

64% Manjari Chocolate  
Crystallised Mint, Orange, Cocoa Nib  
Kcal 395

The tasting experience is to be enjoyed by the whole table.  
The suggested wine pairings can be included in your experience for an additional  
£80 per person. For advice on dietary requirements please notify a member of the team.  
Please scan the QR code for calorie information.