

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 MENUS

Ala Carte	£90
8 Course	£125
Wine Pairing	£80
Cheese Course	£18

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. Dishes marked (V) are vegan. All prices are inclusive of VAT.

A discretionary 10% service charge will be added to your bill.

A LA CARTE

Starters

Duck Liver Torchon
Cherry, Pistachio, Sauternes
Kcal 185

Devonshire Crab
Lovage, Pink Lady, Kombu, Yuzu, Apple Blossom
Kcal 125

Beetroot
Onion, Smoked Yoghurt, Nasturtium, Fennel
Kcal 385

Mains

Beef Short Rib
Black Garlic, Jerusalem Artichoke, Potato Puree
Kcal 750

Glitne Halibut
Beaufort, Three Cornered Leek, Morel, White Asparagus
Kcal 530

Smoked Jerusalem Artichoke
Hen of the Woods, Black Garlic, Miso, Fermented Artichoke Sauce
Kcal 105

Desserts

Gariguette Strawberry
Puff Pastry, White Chocolate, Tonka
Kcal

64% Manjari Chocolate
Crystallised Mint, Crème Fraiche, Cocoa Nib
Kcal 395

English Cheese
5 English Cheese, Wafers, Truffle Honey, Chutney, Quince
(£9 Supplement/£18 Additional Course)
Kcal 504

TASTING

64oc Duck Egg
Estate Wild Garlic, Morteau Sausage, Leek, Old Winchester
Kcal 115

Crapaudine Beetroot
Nasturtium, Roscoff Onion, Smoked Yoghurt, Fennel
Kcal 385

Porland Crab
Lovage, Pink Lady, Kombu, Yuzu, Apple blossom
Kcal 125

Glitne Halibut
Beaufort, Three Cornered Leek, White Asparagus
Kcal 625

Duck Liver Torchon
Cherry, Pistachio, Marigold, Sauternes
Kcal 185

A5 Joshu Wagyu Sirloin
Miso, Black Garlic, Jerusalem Artichoke
Kcal 750

English Cheese
5 English Cheese, Wafers, Truffle Honey, Chutney, Quince
(£18 Additional Course)
Kcal 504

Granny Smith Apple
Lemon Verbena, Yoghurt, Feuilletine
Kcal 216

Gariguette Strawberry
Puff Pastry, White Chocolate, Tonka
Kcal 340

ABOUT

Our aim within The Orangery is to showcase the very best ingredients. We champion sustainable food producers: and many of our dishes use ingredients grown organically, right here within the Rockliffe Hall estate.

FROM THE ESTATE

Beetroot, Carrot, Leek, Lovage, Onion, Marigold, Scots Pine, Lemon Verbena, Ramsons

Portland Crab
Dorset, England

Cherries
Provence, France

Gariguette Strawberry
Provence Of Garigue, France

A5 Joshu Wagyu
Gunma, Japan

Asparagus
North Yorkshire, England

Glitne Halibut
Sognefjord, Norway

Extra Virgin Rapeseed Oil
Lovesome Hill Farm, County Durham, England

Ampersand Culture Butter
Oxfordshire, England

For advice on dietary requirements please notify a member of the team.