



Welcome to Kenny Atkinson at the Orangery set in the Hall's original Victorian Orangery, which dates back to the 19th century. The restaurant forms a link Rockcliffe's former owners, the Backhouse family. In this very Orangery rare and exotic plants and trees were nurtured which can still be found on the hotel grounds.

Co founders of Barclays Bank and committed Quakers, we can only speculate what they would have made of today's manifestation!

Here at Kenny Atkinson at the Orangery our tasting menus have been designed to give you contrasting tastes & textures using the very best of our British produce. Striving to produce a relaxed and memorable dining experience, which is served by our professional, passionate & dedicated team.

Enjoy

Kenny Atkinson

Gourmand

APPETISER

NORTH SEA MACKEREL

Line caught mackerel, Spillman's Yorkshire gooseberries,
lemon & mustard

*Vouvray, Cuvée des Fondraux, Didier Champalou,
Touraine, Loire, France, 2009*

WESTER ROSS SALMON

Home cured Scottish salmon, Lindisfarne Oysters,
compressed cucumber, nettles & borage shoots

Sauvignon Blanc, Saint Clair, Marlborough, New Zealand, 2011

WHIXLEY GRANGE FARM PORK

Pressed pigs head carpaccio, Seared hand dived scallop,
smoked eel & granny smith apple

Furmint, Royal Tokaji, Hungary, 2008

GOOSNARGH DUCK

Reggie Johnson's corn fed duck, purple sprouting broccoli,
duck hearts, St. Georges mushrooms & pine nuts

Carmenère Reserva, Aresti, Central Valley, Chile, 2008

NEASHAM BEEF

Fillet of local Grand Reserve beef, Wye Valley asparagus,
wild garlic, Bourguignon garnish & red wine

Château Musar, Bekaa Valley, Lebanon, 2003

PRE DESSERT

PEAR

Caramel pannacotta, red wine poached pears
lemon balm & honeycomb

*Sauternes, Château Coutet, 1er Grand Cru Classé,
Barsac, France, 1998*

DARK CHOCOLATE & STRAWBERRIES

Michel Cluizel dark chocolate terrine,
Gariguettes strawberries & candied rose petals

*Black Muscat, Elysium, Andrew Quady, Central Valley,
California, USA, 2010*

CHEESE TROLLEY

Selection of British cheeses

*Smith Woodhouse LBV 2000 Port
Churchill's Vintage 1985 Port, £9.00 supplement*

<i>Gourmand Menu</i>	£	85.00
<i>With wine pairing</i>	£	150.00
<i>Coffee & Treats</i>	£	4.95

To be enjoyed by the entire table

Foods described within this menu may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance, please inform a member of our team, who will be able to advise you. Please make sure your server is aware of any special dietary requirements and in the interests of fellow guests, please switch mobile phones to silent.

Prestige

APPETISER

NORTH SEA MACKEREL

Line caught mackerel, Spillman's Yorkshire gooseberries,
lemon & mustard

*Vouvray, Cuvée des Fondraux, Didier Champalou,
Touraine, Loire, France, 2009*

WHIXLEY GRANGE FARM PORK

Pressed pigs head carpaccio, Seared hand dived scallop,
smoked eel & granny smith apple

Furmint, Royal Tokaji, Hungary, 2008

GOOSNARGH DUCK

Reggie Johnson's corn fed duck, purple sprouting broccoli,
duck hearts, St. Georges mushrooms & pine nuts

Carmenère Reserva, Aresti, Central Valley, Chile, 2008

NEASHAM BEEF

Fillet of local Grand Reserve beef, Wye Valley asparagus,
wild garlic, Bourguignon garnish & red wine

Château Musar, Bekaa Valley, Lebanon, 2003

PRE DESSERT

DARK CHOCOLATE & STRAWBERRIES

Michel Cluizel dark chocolate terrine,
Gariguettes strawberries & candied rose petals

Brachetto d'Aqui, Giacomo Bologna, Piedmont, Italy, 2010

CHEESE TROLLEY

Selection of British cheeses

£8.00 supplement

Smith Woodhouse LBV 2000 Port, £7.50 supplement

Churchill's Vintage 1985 Port, £16.00 supplement

<i>Prestige menu</i>	£	69.50
<i>With wine pairing</i>	£	114.50
<i>Coffee & Treats</i>	£	4.95

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Taste of the Market

APPETISER

NORTH SEA WILD TURBOT

Wild turbot, creel caught langoustine,
pea & courgette flower

Albarino, Veigadares, Adegas Galegas, Rias Baixas, Spain, 2008

GOOSNARGH DUCK

Terrine of corn fed duck, duck liver,
Granny Smith apple, celeriac & walnuts

Pinot noir, Eradus Estate, Marlborough, New Zealand, 2009

NEASHAM BEEF

Fillet of local Grand Reserve beef, Wye Valley asparagus,
wild garlic, Bourguignon garnish & red wine

Château Musar, Bekaa Valley, Lebanon, 2003

OR

HIGH FARM FACEBY LAMB

New season local spring lamb loin, shoulder & sweetbread, purple
sprouting broccoli, confit tomatoes, morels & rosemary

Cabernet Sauvignon, Quinta do Chocapalha, Estremadura, Portugal, 2007

PRE DESSERT

CHOCOLATE & CHERRIES

Michel Cluizel dark chocolate pave,
griottine cherries & pistachio meringue

Royal Tokaji, Blue Label, 5 Puttonyos, Tokaj, Hungary, 2007

CHEESE TROLLEY

Selection of British cheeses

£8.00 supplement

Smith Woodhouse LBV 2000 Port, £7.50 supplement

Churchill's Vintage 1985 Port, £16.00 supplement

<i>Taste of the Market</i>	£	59.50
<i>With wine pairing</i>	£	99.50
<i>Coffee & Treats</i>	£	4.95

To be enjoyed by the entire table

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