

THE ORANGERY



(sample)

Tasting Menu

To be enjoyed by the entire table

CANAPÉS

Harrisa Doughnut - Mrs Kirkham's Gougère

SOURDOUGH

Cultured Butter - Marmite Butter

DUCK LIVER PARFAIT

Blackberry - Smoked Eel - Brioche

HAND DIVED ORKNEY SCALLOPS

Braised Pork Cheek - Coconut - Cauliflower -
Kimchi

CURED CHALK STREAM TROUT

Cucumber - Marigold - Dashi - Jelly

YORKSHIRE VENISON

Jerusalem Artichoke – Goji Berry - Maitake

CHEESE & ONION

Montagnolo – Stout – Granola

KIWI BABA

Ginger Crumb – Vanilla - Sorbet

THE CHOCOLATE ORANGERY

Dark Chocolate - Rutaceae - Pistashio

Tasting Menu £95

Wine Pairing £50

Premium Wine Pairing £90

Head Chef, Steven Lamb, and his team wish you a truly memorable dining experience.

Please notify your waiter if you have any food allergies or dietary requirements.

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(sample)

Root & Branch Tasting Menu

To be enjoyed by the entire table

CANAPÉS

Mushroom Arancini - Tapioca Cracker

SOURDOUGH

Vegan Butter

CHICKPEA DAHL

Bhaji - Dukka - Coriander

COCONUT & CAULIFLOWER

Roasted Florets - Coconut Shavings - Pak Choi

BEETROOT

Pickled - Preserved - Poached

WALDORF

Barbequed Celeriac - Walnut - Apple

PANFORTE

Puffed Wild Rice - Figs - Ginger

APPLE PRESSING

Caramel - Yuzu - Meringue

CHOCOLATE ORANGE

Dark Chocolate - Rutaceae - Pistachio

Tasting Menu £95

Wine Pairing £50

Premium Wine Pairing £90

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À La Carte Menu

3 courses £70

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Canapés

Harissa Doughnut - Mrs Kirkham's Gougère

Sourdough

Cultured Butter - Marmite Butter

Starters

BEETROOT BAKED ALASKA

Variations of Beetroot - Meringue - Ragstone

MONKFISH CHEEKS

Pak Choi-Soy – Shemiji- Ramen

DUCK LIVER PARFAIT

Blackberry- Smoked Eel – Brioche

Main Courses

GIGHA HALIBUT

Sea Vegetables - Molluscs - Nasturtiums

SALT AGED SIRLOIN

Alliums - Haricot Blanc - Truffle

WALDORF

Barbeque Celeriac- Walnut - Apple

THE ORANGERY



Desserts

THE CHOCOLATE ORANGERY
Dark Chocolate - Rutaceae - Pistashio

RASPBERRY CHEESECAKE
Homemade Yoghurt - Nutmeg - Ewes Milk
Sorbet

SELECTION OF 3 CHEESES
Chutney - Truffle – Levosh – Fruit Bread

5 cheeses - £10 supplement

7 cheeses - £20 supplement

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