

THE ORANGERY



Here at The Orangery, we strive to produce an exceptional and memorable dining experience, prepared, and served by our passionate and dedicated team.

We are deeply committed to producing innovative, modern British cuisine showcasing the very best of our local & British seasonal ingredients.

Set in the hall's original Victorian Orangery, which dates back to the 19th century, our restaurant forms a link to Rockliffe's former owners, the Backhouse family. In this very Orangery, rare and exotic plants and trees were nurtured which can still be found within the grounds of our estate.

On behalf of the whole team, I want to wish you a truly memorable dining experience.

Martin Horsley

Resort Executive Chef

Signature Tasting Menu

To be enjoyed by the entire table

CANAPÉS

Trompette & Truffle Macaron – 49 kcal

Baby Ragstone Beetroot – 59 kcal

SOURDOUGH

Cultured Butter – Marmite Butter – 331 kcal

HAND DIVED ORKNEY SCALLOP

Pork Belly - Nasturtium – Carrot – 373 kcal

DUCK LIVER

Rhubarb – Smoked Eel – Brioche – 311 kcal

HALIBUT

Mussels – Estate 2019 Wild Garlic – Verjus – 134 kcal

SALT AGED BEEF

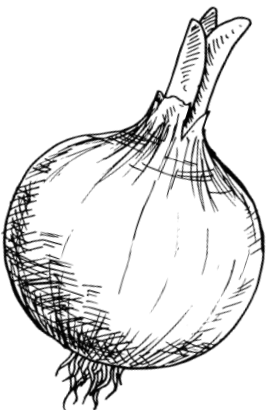
Chard – Smoked Ratte – Cep – 315 kcal

LAVENDER ICE CREAM

Rockliffe Estate Honey – White Chocolate – 269 kcal

CHOCOLATE PAVÉ

Raspberry Yuzu – 70% Chocolate – 410 Kcal



£95 per person

with optional £50 wine pairing or £90 premium wine pairing

Root & Branch Tasting Menu

To be enjoyed by the entire table

CANAPÉS

Trompette & Truffle Macaron – 49 kcal

Baby Ragstone Beetroot – 59 kcal

SOURDOUGH

Cultured Butter – Marmite Butter – 331 kcal

GARDEN HEIRLOOM TOMATO

Burrata – Pine Nuts – Minus 8 Vinegar - Basil – 227 kcal

GARDEN PEA

Goats Curd – Preserved Lemon – Tapioca Crisp – 47 kcal

CONFIT RATTE POTATO

Alliums – Velouté – Estate 2019 Wild Garlic – 103 kcal

ROASTED JERUSALEM ARTICHOKE

Maitake – Cavolo Nero – Granola – 229 kcal

LAVENDER ICE CREAM

Rockliffe Estate Honey – White Chocolate – 269 kcal

CHOCOLATE PAVÉ

Raspberry Yuzu – 70% Chocolate – 222 Kcal



£95 per person

with optional £50 wine pairing or £90 premium wine pairing

À La Carte Menu

CANAPÉS

Trompette & Truffle Macaron – 49 kcal

Baby Ragstone Beetroot – 59 kcal

SOURDOUGH

Cultured Butter – Marmite Butter – 331 kcal

Starters

GARDEN HEIRLOOM TOMATO

Burrata – Pine Nuts – Minus 8 Vinegar - Basil - 227 kcal

HAND DIVED ORKNEY SCALLOP

Pak Choi – Soy Shimeji – Ramen – 190 kcal

DUCK LIVER

Rhubarb – Smoked Eel – Brioche 363 kcal

Main Courses

HALIBUT

Mussels – Estate 2019 Wild Garlic – Verjus – 234 kcal

SALT AGED BEEF

Chard – Smoked Ratte – Cep – 527 kcal

JERUSALEM ARTICHOKE

Maitake – Cavolo Nero – Granola – 262 kcal

Desserts

CHOCOLATE PAVÉ

Raspberry Yuzu – 70% Chocolate – 410 Kcal

STRAWBERRIES & CREAM

Wild Strawberries – Milk Wafer – Red Vein Sorrel – 312 Kcal

SELECTION OF 3 CHEESES

Chutney – Truffle – Lavosh – 749 kcal

£10 supplement for 5 Cheeses, £20 supplement for 7 Cheeses

3 courses £70

