

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

WINTER MENUS

A La Carte	£90
Tasting Menu	£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.

An adult needs around 2,000 kcal a day.

A LA CARTE

Starters

Pan Seared Foie Gras
Gingerbread, Pecan, Granny Smith, Brioche *Kcal 360*

Quail Raviolo
Trompette, Braised Leg, Pedro Ximenez *Kcal 300*

Smoked Eel
Elderberry, Leek, Lovage, Potato *Kcal 185*

Skrei Cod
Champagne, Oscietra Caviar, Chive
(£15 Supplement) *Kcal 300*

Beetroot (V)
Onion, Smoked Yoghurt, Nasturtium, Fennel *Kcal 385*

Mains

Salt Aged Highland Venison
Oxtail, Chervil Root, Malt, Elderflower *Kcal 700*

Joshu A5 Wagyu Sirloin
Jerusalem Artichoke, Black Garlic, Hen of the Woods,
Truffle Hash Brown, Caper, Bone Marrow Bordelaise
(£35 Supplement) *Kcal 810*

Clitne Halibut
Beaufort, Cauliflower, Lovage *Kcal 765*

Monkfish
Fennel, Lemon Verbena, Roasted Bone Sauce *Kcal 680*

Barbequed Celeriac (V)
Hen of the Woods, Autumn Truffle, Black Garlic, Miso *Kcal 716*

Desserts

Valrhona Chocolate
Caramel, Milk, Yuzu *Kcal 716*

Tart
Passionfruit, Cocoa Nib, Coffee *Kcal 711*

Pressed Caramelised Granny Smith Apple
Sable Breton, Calvados Mascarpone, Peanut *Kcal 647*

English Blackberry (V)
Cinnamon, Crystallised Ginger, Marigold *Kcal 550*

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

TASTING

Duck Liver Torchon

Gingerbread, Pecan, Granny Smith *Kcal 134*
Muré, Gewürztraminer, Clos Saint Landelin, Alsace, France

Risotto

Chestnut Mushroom, 36 Month Aged Parmesan *Kcal 415*
Pietrabilanca Chardonnay 2020, Italy

Orkney Scallop

Celeriac, Smoked Roe, Pine *Kcal 228*
Harry Hartman Chenin Blanc South Africa

Glitne Halibut

Beaufort, Cauliflower, Lovage *Kcal 765*
Château Tracy Pouilly-Fumé 2020 France

Quail Raviolo

Trompette, Braised Leg, Pedro Ximenez *Kcal 300*
Santenay Premier Cru Beaurepaire 1998

A5 Joshu Wagyu Short rib

Miso, Black Garlic, Jerusalem Artichoke *Kcal 810*
Murrieta's Well, "The Spur", Livermore Valley, California, USA

English Cheese

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

Forced Yorkshire Rhubarb

Cardamom, Yoghurt, Feuilletine *Kcal 237*

Valrhona Chocolate

Banana, Passionfruit, Cocoa Nib *Kcal 716*
Quinta do Noval, Unfiltered Late Bottled Vintage Port, Douro Valley, Portugal

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

Venison
Highlands, Scotland

Scallop
Orkney, Scotland

Sturia Oscietra Caviar
Aquitaine, France

A5 Joshu Wagyu
Gunma, Japan

Quail
Anjou, France

Forced Rhubarb
Yorkshire, England

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

Ampersand Culture Butter
Oxfordshire, England

Please scan the QR code for calorie information.
For advice on dietary requirements please notify a member of the team.