

# 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.



Steven Lamb

Head 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

## LANGOUSTINE & PORK BELLY

Nasturtium – Carrot – Five Spice – 373 kcal

## DUCK LIVER PARFAIT

Rhubarb – Smoked Eel – Brioche – 311 kcal

## HALIBUT

Mussels – Estate 2019 Wild Garlic – Verjus – 134 kcal

## SALT AGED VENISON

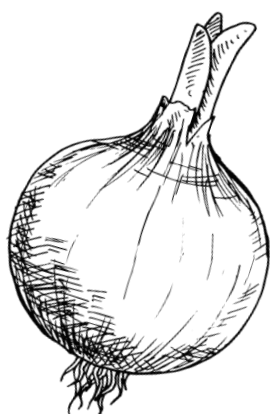
Artichoke – Goji Berry – Granola – 191 kcal

## DOUGHNUT

Marmite – Peanut Butter – Chocolate – 116 kcal

## THE CHOCOLATE ORANGERY

Tropilia 53% – Rutaceae – Pistachio – 412 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

## SANDY CARROT

Nasturtium – Pickled – Poached – 85 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

## DOUGHNUT

Marmite – Peanut Butter – Chocolate – 116 kcal

## THE CHOCOLATE ORANGERY

Tropilia 53% – Rutaceae – Pistachio – 412 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

### SANDY CARROT

Nasturtium – Pickled – Poached – 170 kcal

### HAND DIVED ORKNEY SCALLOP

Pak Choi – Soy Shimeji – Ramen – 190 kcal

### DUCK LIVER PARFAIT

Rhubarb – Smoked Eel – Brioche 363 kcal

## Main Courses

### HALIBUT

Mussels – Estate 2019 Wild Garlic – Verjus – 234 kcal

### SALT AGED FILLET

Asparagus – Smoked Ratte – Cep – 545 kcal

### JERUSALEM ARTICHOKE

Maitake – Cavolo Nero – Granola – 262 kcal

## Desserts

### THE CHOCOLATE ORANGERY

Tropilia 53% – Rutaceae – Pistachio – 412 kcal

### RASPBERRY CHEESECAKE

Homemade Yoghurt – Nutmeg – Ewes Milk Sorbet – 280 kcal

### SELECTION OF 3 CHEESES

Chutney – Truffle – Lavosh – 749 kcal  
£10 supplement for 5 Cheeses, £20 supplement for 7 Cheeses

**3 courses £70**

