

THE ORANGERY



Welcome to The Orangery.

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 breakfast experience with us.



Paul Nicholson
Head Chef

CHILDREN'S BREAKFAST MENU

For advice on dietary requirements please notify a member of the team. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.

STARTERS

AMERICAN STYLE PANCAKES

Warm Pancakes, Fresh Berries and Maple Syrup

CARAMELISED PORRIDGE

Oats, Caramelised Sugar

COMPRESSED FRUITS

Seasonal Fruits, Berries and Greek Yoghurt

CEREALS

Choice of the following cereals

Coco Pops, Rice Krispies, Cornflakes or Weetabix

MAINS

FULL ENGLISH

Choose from any or all of the following:

Cumbrian Dry Cured Bacon, Pork Sausage, Mushroom, Tomato, Doreen Haigh's Yorkshire Black Pudding, Wensleydale Free Range Egg (cooked to your liking), Hash Brown, Baked Beans and Toast

BEANS ON TOAST

Baked Beans on Toasted White or Wholemeal Bloomer

SCRAMBLED EGGS ON TOAST

Scrambled Egg on Toasted White or Wholemeal Bloomer

BOILED EGG AND SOLDIERS

Boiled Free Range Egg (cooked to your liking) and Toasted White or Wholemeal Soldiers