

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

AUTUMN MENUS

Plant Based Tasting Menu	£125
Wine Pairing	£80
Vegan Cheese Course	£10

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. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.

SAMPLE PLANT BASED TASTING

Roast Turnip
Horseradish & Lovage

Potato
Smoked Garlic, Preserved Lemon & Pine
Sybille Kuntz, Riesling, Kabinett Trocken, Mosel, Germany

Beetroot
Onion, Fennel, Smoked Yoghurt & Nasturtium
Whispering Angel, Château d'Esclans, Provence, France

Brined Leek Cooked Over Japanese Coals
Champagne, "Caviar", Fine Herbs
Allan Scott, Sauvignon Blanc, Marlborough, New Zealand

Sand Carrot
Gingerbread, Pecan & Granny Smith
Mahi, Pinot Noir, Marlborough, New Zealand

Barbecued Celeriac
Hen of the Woods, Black Garlic, Autumn Truffle & Miso
Cortese Nostru, Nerello Mascalese, Sicily, Italy

Vegan Cheese
Three Cheese, Oat Biscuits, Truffle Maple, Chutney & Quince
(Additional course is £10)

Grapefruit
Champagne & Pink Peppercorn

English Blackberry
Cinnamon, Ginger & Marigold
Barta, Öreg Király Dűlő, Szamorodni, Tokaj, Hungary