

THE ORANGERY



Welcome to the Orangery restaurant, brought to you by head chef, Gary Duffy and his team.

Our aim is to be creative with our main goal being flavour. We take our inspiration from the seasons and of course nature. We are driven by our passion and love for the very best ingredients. Many of which are from our own kitchen garden and the Rockliffe estate.

We wish you a truly memorable dining experience.



COCKTAILS FROM THE TROLLEY

Made Tableside...

Rose French 75

Beefeater Pink Gin, Lemon Juice, Perrier Jouët Brut

£14

Classic Champagne

Martell VS, Angostura Bitters, Brown Sugar, Perrier Jouët Brut

£14

Aperol Spritz

Aperol, Prosecco, Soda

£12

Cherry & Ginger Mojito

Havana Club 3 Year, Mint Leaves, Soda Water & White Sugar

£12.50



TASTING MENU

To be enjoyed by the entire table...

Tasting Menu £75

Wine Pairing £45

To be enjoyed by the entire table...

Chickpea Dahl

Curry Leaf Foam, Yoghurt, Dukkha, Onion Bhaji

Susana Balboa, Signature, Argentina

Goose Liver Parfait

Pickled Blackberries, Anchovy Emulsion, Skin Crisp, Homemade Brioche

Mure Pinot Gris, France

Salmon

Gravadlax, Salmon Roe, Avocado, Mussel Veloutté

Pansa Blanca, Spain

Beef Fillet

Fondant Potato, Onion, Mushroom, Slow Cooked Tomato

Montecillo Rioja, Spain

Peach Frangipane

Peach Cremaux, Almond Cake & Stem Ginger

The Orangery Cheesecake

Grand Marnier, Segments, Blood Orange, 100% Chocolate

Nelson Estate Late Harvest, South Africa

Selection of Artisan Cheeses

(Supplement £10)



A LA CARTE

3 courses £55

TO START

Goose Liver Parfait

Pickled Blackberries, Anchovy Emulsion, Skin Crisp, Homemade Brioche

Chickpea Dahl

Curry Leaf Foam, Yoghurt, Dukkha, Onion Bhaji, Coriander

Staithes Village Crab

Marigold Gel, Ratatouille, Courgette, Bisque

Mackerel

Salt & Fire Mackerel Tartare, Artichoke, Rockliffe Estate Salad

Smoked Haddock Quiche Lorraine

Speck Ham, Confit Hen's Yolk, Caviar, Estate Salad

Beef Tartar

Tarragon Mustard, Amaranth, Theakstons Gel

Heritage Carrot

Slow Cooked Carrot, Horseradish Yoghurt, Capers, Tarragon



A LA CARTE

3 courses £55

TO FOLLOW

Malayan Curry Monkfish
Roti, Curried Lentils, King Prawn, Lime

Duck Breast
Sautéed Liver, Tender Stem Broccoli, Plums in Sake, Pine Nuts

Confit Cod Loin
Pea Pesto, Potato, Kale, Bacon

Venison Loin
Fondant Potatoes, Onion, Mushroom, Slow Cooked Tomato

Lamb
Best End of Lamb & Mince, Baby Turnip, Pickled Kohlrabi, Mint

Sweet Potato
Gamja Jorim, Zori Cress & Tempura

Lemon Sole
Poached Langoustine, Leek Puree, Sea Vegetables

Landrace Pork
Belly, Cheek, Cauliflower, Kimchi, Puffed Rice



A LA CARTE

TO FINISH

The Orangery Cheesecake
Grand Marnier, Segments, Blood Orange, 100% Chocolate

Summer Berry Trifle
Yorkshire Parkin

Chai Latte
Parfait, Strawberries, Szechuan, Hazelnut

Apple Tart Tatin
Harrogate Blue Cheese, Local Cider

Peach Frangipane
Preach Cremaux, Almond Cake, Stem Ginger

Cardamom Pannacotta
Rose Water Syrup, Hazelnut Praline

Chocolate Mousse
Millionaire Flavours, Pistachio

CHEESE

A selection of Artisan Cheeses
Chutneys, Walnut Bread & Lavoche
£7 as dessert / £15 as additional course

