

THE ORANGERY



(sample)

Tasting Menu

To be enjoyed by the entire table

CANAPÉS

Harrisa Doughnut - Lancashire Gougère

SOURDOUGH

Cultured Butter - Marmite Butter

DUCK LIVER PARFAIT

Blackberry - Smoked Eel - Brioche

HAND DIVED ORKNEY SCALLOPS

Braised Pork Cheek - Coconut - Cauliflower -
Kimchi

CURED CHALK STREAM TROUT

Compressed Cucumber - Marigold - Dashi -
Jelly

SALT AGED RIPON LAMB

1st Serving - Cannon - Turnip - Spruce Pine -
Pastilla

2nd Serving - Shoulder Shepherd's Pie

CHEESE & ONION

Onion Ice Cream - Granola - Harrogate Blue

ELDERBERRY & APPLE

Pressing - Puffed Rice - Meringue

THE CHOCOLATE ORANGERY

Dark Chocolate - Rutaceae - Pistashio

Tasting Menu £95

Wine Pairing £50

Premium Wine Pairing £90

Head Chef, Steven Lamb, and his team wish you a truly memorable dining experience.

Please notify your waiter if you have any food allergies or dietary requirements.

THE ORANGERY



(sample)

Root & Branch Tasting Menu

To be enjoyed by the entire table

CANAPÉS

Mushroom Arancini - Tapioca Cracker

SOURDOUGH

Vegan Butter

CHICKPEA DAHL

Bhaji - Dukka - Fig

COCONUT & CAULIFLOWER

Roasted Florets - Coconut Shavings - Pak Choi

BEETROOT

Pickled - Preserved - Poached

WALDORF

Barbeque - Celeriac - Walnut - Apple

RASPBERRY

Puffed Wild Rice - Whipped Chocolate -
Drupelets

PRESSING

Elderberry - Yuzu - Apple

Tasting Menu £95

Wine Pairing £50

Premium Wine Pairing £90

Head Chef, Steven Lamb, and his team wish you a truly memorable dining experience.

Please notify your waiter if you have any food allergies or dietary requirements.

THE ORANGERY



(sample)

À La Carte Menu

3 courses £70

To be enjoyed by the entire table. Head Chef, Steven Lamb, and his team wish you a truly memorable dining experience.

Canapés

Harissa Doughnut - Lancashire Gougère

Sourdough

Cultured Butter - Marmite Butter

Starters

GLAZED MONKFISH CHEEKS

Ramen - Kimchi - Vermicelli - Quail Egg

BEETROOT BAKED ALASKA

Variations of Beetroot - Meringue - Ragstone

SQUAB PIGEON

Chickpea Dahl - Dukka - Bhaji - Homemade Yoghurt

LOBSTER COCKTAIL

Baby Gem - Marie Rose - Bloody Mary

DUCK LIVER PARFAIT

Blackberry - Smoked Eel - Brioche

Main Courses

LEMON SOLE

Sea Vegetables - Mussels - Clams - Nasturtiums

PEKING DUCK

Broccoli - Marcona - Umeboshi

SALT AGED SIRLOIN

Alliums - Haricot Blanc - Truffle

WALDORF

Barbeque Celeriac - Walnut - Apple

YORKSHIRE GROUSE

Chou Farci - Pearl Barley - Sloe Gin

THE ORANGERY



Desserts

THE CHOCOLATE ORANGERY
Dark Chocolate - Rutaceae - Pistashio

ELDERBERRY & APPLE
Pressing - Puffed Rice - Meringue

RASPBERRY & EWES MILK
Cheesecake - Nutmeg - Ewes Milk Sorbet

BLACK SESAME
Plum - Matcha - Kalamansi

SELECTION OF 3 CHEESES
Chutney - Truffle - Levoche - Panforte

5 cheeses - £10 supplement

7 cheeses - £20 supplement

Please notify your waiter if you have any food allergies or dietary requirements.