

THE ORANGERY



Welcome to the Orangery restaurant, brought to you by executive chef Richard Allen and his team.

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

We wish you a truly memorable dining experience.



TASTING MENU

To be enjoyed by the entire table

Beetroot
Hay Smoked Goat's Curd

Goose Liver Parfait
Smoked Eel, Rhubarb, Chia Seed

Ox Cheek
Truffle, Turnip, Oyster Mushroom

Pickled Mackerel
Ratatouille Vinaigrette, Basil Emulsion

Lamb 'Bolognaise'
Olive, Anchovy

Chocolate 'Orangery'
Pistachio, Toasted Rice

6 courses £65
wines £45



À LA CARTE

3 courses £55

TO START

Hodgson's Lobster

Tomato, Peach, Pepper

Beetroot

Hay Smoked Goat's Curd

Goose Liver Parfait

Smoked Eel, Rhubarb, Chia Seed

Lindisfarne Oysters

Cultured Cream, Pickled Radish

Crab

Pumpkin, Black Garlic, Berkswell Cheese

Pickled Mackerel

Ratatouille Vinaigrette, Basil Emulsion

Landrace Pork

Heritage Carrot Soup, Nasturtium

Chalk Stream Trout

Cucumber, Dill, Dashi

Tuna Sashimi

Bloody Mary, Wasabi Pearls



À LA CARTE

3 courses £55

TO FOLLOW

Lemon Sole

Langoustine, Marigold

Ox Cheek

Truffle, Turnip, Oyster Mushroom

Scallop & Clams

Shoreline Vegetables, Ramsons

Turbot

Brown Shrimp, Tom Yum, Kaffir Lime, Peanuts

Lamb 'Bolognaise'

Olive, Anchovy

Cod

Rainbow Kale, Mussel Velouté, Scraps

Venison

BBQ Celeriac, 2018 Pickled Brambles

Duck

Stone Head Cabbage, Speck, Raisins in Wine

Chicken

White Asparagus, Pea & Ham Ragout

ON THE SIDE - £5

Jersey Royals, Mint Cream

Bubble and Squeak

Chickpea Dahl

Tender Stem with
Smoked Pine Nuts

Cabbage in Espillette

Peas, Beans, Lettuce



À LA CARTE

TO FINISH

Ginger Cake

Rum Caramel, Peppercorn, Yoghurt

Chocolate ‘Orangery’

Pistachio, Toasted Rice

Crème Caramel

Shiso, Plums in Saké

Black Forest Sundae

Whipped Sheep’s Curd

Apple, Crumble

English Toffee

CHEESE

A Selection of Artisan Cheeses

Chef’s choice of accompaniments

£15

WITH THANKS TO

Hodgson’s of Hartlepool

Chalk Stream Foods

R&J Butchers

Wellocks

Delifresh

Udale Butchers

G&G Goodfellows

