

DESSERT MENU

Chocolate Fondant, popcorn ice cream, caramel popcorn (525kcal)	10
Banoffee (353kcal)	10
Bramley apple and brown sugar pie, English custard (503kcal)	10
Cherry clafoutis, vanilla ice cream (390kcal)	10
Freshly baked warm chocolate profiteroles, mascarpone cream (545kcal)	10
Cheese board (GFA) 3 cheeses only £14	
Inglewhite Goat's cheese - A fantastic Goat's cheese, made in Lancashire. This is a mild Goat's cheese but still has a wonderful moreish flavour. Pasteurised, Vegetarian.	
Lancashire Creamy - Mild, with enough acidity to bring a delicious depth of flavour, yet the mouthfeel is oh so creamy!	
Gorgonzola - This is the best known of the blue-veined Italian cheeses, and it got its name from a town just outside of Milan. Pasteurised.	

HOT BEVERAGES

Coffees

All of our coffees are made with the finest speciality coffee beans, that have an excellent balance in the cup.

Caffè Latte (76kcal)	4
Cappuccino (69kcal)	4
Flat White (46kcal)	3.8
Caffè Americano (0kcal)	3.6
Caffè Mocha (190kcal)	4.2
Macchiato (160kcal)	3.9
Espresso (0kcal)	2.8

Tea Selection

Choose from our range of selected teas, herbal and fruit infusions. (0kcal) All 3.2

Earl Grey | Chamomile | Green Tea | Peppermint | Super Berries
Lemongrass, Citrus & Ginger | English Breakfast | Decaffeinated

ALLERGEN INFORMATION:

If you have a specific food or drink allergen request from any of the 14 FSA registered allergens, please inform us; we will take reasonable steps to prepare your order safely. We cannot guarantee a completely allergen-free environment or products during your visit.

DESSERT WINES & FORTIFIED WINES (50ML)

Quady, Essensia Orange Muscat, California, USA, 2021 Vibrant orange in colour, this wine delivers luscious sweet oranges and apricots on the palate. The bittersweet orange marmalade notes balance well with the zesty citric acidity.	5.9
Barros Ruby, Douro NV, Portugal Deep ruby-red in colour, the wine is elegant and intense with heaps of black fruit on the nose. Strong and exuberant but with remarkable fresh fruit flavours.	5
Barros Late Bottled Vintage, Douro Valley, Portugal Aromas of fresh mint and orange peel with a richly sweet palate backed by a honeyed finish. "A taste of sunshine".	6
Michele Chiarlo, 'Nivole', Moscato d'Asti, Piedmont, Italy, 2023 Floral aromas are seamlessly complemented by peach and apricot notes on the fragrant bouquet of this gently sparkling dessert wine. Delicate, light and creamy with a silky texture and a refreshing finish.	4.8
Ca'Rugate, 'L'Eremita', Recioto della Valpolicella, Veneto, Italy, 2019 A luscious and velvety textured wine full of intense black fruit and berry notes with hints of wild herbs and spice, complemented by a beautifully balanced sweetness.	6.5

COGNAC & ARMAGNAC (25ML)

COURVOISIER, 40%	5.1
HENNESSY, 40%	5.8
JANNEAU VSOP, 40%	5.4

WHISKY

We have a selection of whiskies from Scotland and all over the world, please ask a member of the team for a menu.

A discretionary 10% service charge will be added to your total dining bill. For guests dining with dinner allocation the 10% service charge will be added prior to your allocation being omitted. Please ensure you sign a copy of your bill prior to departing The Orangery.



Please scan QR code for allergen information and nutritional values.

Adults needs around 2000kcal a day