



## DINNER MENU

### Starters

Smoked beetroot, goat's curd, sunflower seed praline, pickled radicchio (222kcal)	£ 9
Chicken liver parfait waffle, red onion jam, maple bacon (254kcal)	12
Smoked haddock kedgeree, caramelised cauliflower puree, bhaji onions (254kcal)	11
Gruyère cheese soufflé, truffle, leek (200kcal)	12
Sweetcorn and lemongrass velouté, crispy crab cannelloni, brown crab mayonnaise (316kcal)	13

### Mains

Chicken breast cooked in tikka spiced butter, chicken keema chapatti, tomato rice, tikka masala sauce (824kcal)	29
Roast lamb rump, slow cooked shoulder, dumpling, spiced red cabbage, smoked garlic honey glazed swede (710kcal)	31
Cep linguini, mushroom xo, crispy mushroom, 36 month aged parmesan sauce (542kcal)	20
8oz Fillet of beef, peppercorn sauce, chunky chips, rocket and Parmesan (1313kcal)	42
Malt roast pork tenderloin and cheek, acorn fed Ibérico chorizo croquette, granny smith apple (510kcal)	28
Parmesan crusted cod, courgette cooked in lemon and chilli, bouillabaisse sauce, smoked harissa rouille (399kcal)	29

### Desserts

Chocolate fondant, vanilla and clotted cream ice cream (379kcal)	10
Rhubarb poached in orange muscat, rhubarb sorbet, vanilla whipped cream, caramelised puff pastry (182kcal)	10
Selection of British cheeses, chutneys, pickles, crackers, fruit loaf (728kcal)	14
Cherry clafoutis, vanilla ice cream (280kcal)	10
Passion fruit mousse with coconut, basil and mint gel, white chocolate feuilletine (546kcal)	10

### Side Orders

Please ask your server for today's specials

A discretionary 8% service charge will be added to your total dining bill. For guests dining with dinner allocation the 8% 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.



## TASTING MENU

### Amuse Bouche

Smoked beetroot, goat's curd, sunflower seed praline, pickled raddichio (222kcal) <i>* Weingut Anton Finkenauer, Kreuznacher, Riesling Trocken, Nahe, Germany, 2021</i>
Chicken liver parfait waffle, red onion jam, maple bacon (254kcal) <i>* La Reserve Saint Dominique, Roussane, Rhone, France, 2020</i>
Sweetcorn and lemongrass velouté, crispy crab cannelloni, brown crab mayonnaise (316kcal) <i>* San Silvestro 'Adelasia' Cortese, Piedmont, Italy, 2022</i>

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### Please Choose Your Main Course

Roast fillet of Bowland beef, red onion jam, foie gras, truffle sauce (910kcal) <i>* San Silvestro Appassimento Barbera, Piedmont, Italy, 2021</i>
<b>Or</b>
Parmesan crusted cod, courgette cooked in lemon and chilli, bouillabaisse sauce, smoked harissa rouille (399kcal) <i>* San Silvestro Nas-cetta del Comune di Novello, Langhe, Piedmont, Italy, 2021</i>

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Apple tarte tatin, vanilla ice cream (338kcal) <i>* Quady, Essensia Orange Muscat, California, USA, 2021</i>
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Cacio e Pepe (256kcal) <i>* Barros, White Port, Duoro, Portugal</i>
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Tea, coffee and petit fours to finish

## 8 COURSE TASTING MENU £80 pp

### \*WINE FLIGHT £40 pp

These wines have been specifically paired with the dishes to give a well-balanced combination of flavours to complement the food.

To be ordered by the whole table, before 8pm

Please scan QR code for allergen information and nutritional values.



Adults needs around 2000kcal a day

#### 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.