

Valentine's MENU

STARTERS

Smoked Beetroots, goats curd, sunflower seed praline, pickled radicchio

Chicken Liver Parfait Waffle, red onion jam, maple bacon

Lancashire Cheese Soufflé, truffle, leek

Smoked Haddock Kedgeree, caramelised cauliflower purée, bhaji onions

INTERMEDIATE

Crab, sweetcorn, lemongrass

MAINS

Flat Iron Steak, vine tomatoes, mushroom, chunky chips, peppercorn sauce

Cep Linguini, mushroom xo, crispy mushroom, 36 month aged parmesan sauce

Chicken Tikka, black cardamom rice, Bombay potatoes

Plaice grilled with a parmesan crust, smoked bacon and onion mash, Charcutiers sauce

DESSERTS

Chocolate Fondant, pumpkin jam, coffee ice cream

Sticky Toffee Pudding, toffee sauce, vanilla ice cream

Cherry Flan, passionfruit cream

Strawberry Cheesecake

We cannot guarantee that our dishes do not contain nuts, nut derivatives or any other potential allergen. For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask a team member for further assistance.

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.