



 **THE  
ORANGERY**  
SUNDAY LUNCH MENU

TWO COURSE **£22**

THREE COURSE **£29**

**STARTERS**

Estate Garden Soup with Rustic Roll, Garden Herb Butter (v,gf)

Vegetable Tian, Couscous, Tomato Dressing, Basil Oil (vg,gf)

Crispy Whitebait, Tartare Sauce

Chicken Liver Parfait, Plum Chutney, Rye Toast (gf available)

**MAINS**

Roasted Cauliflower Orzo with Crispy Cauliflower,  
Chimichurri Dressing & Toasted Almonds (vg)

Classic Fish Pie, Cheddar Mashed Potato & Buttered Garden Greens (gf)

*Sunday Roasts served with Roast Potatoes, Roast Vegetables, Carrot & Swede Puree,  
Buttered Seasonal Greens & Pan Gravy*

Garlic, Lemon & Thyme Roasted Chicken, Sage & Onion Stuffing  
Salted Slow-Cooked Pork Belly, Blenheim Apple Sauce, Sage & Onion Stuffing

Roasted Topside of Beef, Yorkshire Pudding

Trio of Meats, Yorkshire Pudding, Sage & Onion Stuffing  
**(Chicken, Pork & Beef - £7 supplement)**

**DESSERTS**

Vanilla Cheesecake, Winter Berry Compote (vg)

Chocolate Mousse, Honeycomb (v,gf)

Blenheim Apple and Plum Crumble Tart, Vanilla Custard (v)

Please ask for today's specials

**SIDES**

Cauliflower Cheese **£5**

Yorkshire Pudding **£2**

We source the majority of our ingredients from our Estate garden & grounds.  
Our goal is to be as sustainable as possible and use local suppliers.  
70% of our products currently, are sourced within a 20 mile radius

Please ask the team about allergy information