

# THE Orangery

RESTAURANT

## Lunch Menu

Served 12:00 - 14:00

### APERITIFS

- Sicilian lemonade with mint 5.50
- Bellini or Prosecco Mimosa 7.50
- Oxford Toad gin and tonic 10.50
- Sipsmith Orange Cacao gin and tonic 10.50

### STARTERS

- Watercress and pea soup, mint and shallot relish (ve)
- Heritage tomato, buffalo mozzarella, basil, orange vinaigrette (v)
- Searcys smoked salmon, cucumber, fennel, horseradish cream
- Potted Morecambe Bay shrimps, crumpet
- Pressed ham hock terrine, piccalilli, sourdough

### MAIN COURSES

- Courgette and barley risotto, parsley pesto (ve)
- Evesham asparagus, soft boiled hen's egg, parmesan, truffle mayonnaise (v)
- Sea bass, oyster mushrooms, peas, tarragon, crème fraiche
- Cod, sea herbs, cockles and clams, sauce vierge
- Slow roasted Oxfordshire lamb, summer vegetables, thyme pot

### PUDDINGS AND CHEESE

- Summer fruit pudding, crème fraiche (ve)
- Tonka bean panna cotta, raspberry shortbread
- Dark chocolate tart, orange mascarpone
- Apple tart tartin, vanilla ice cream
- Oxford blue cheese, walnut brittle, artisan crackers (v)

**2 COURSES 28.75 per person**

**3 COURSES 34.75 per person**

- Coffee, tea infusions with
- Charbonnel et Walker chocolate truffles 6.00



**BLenheim PALACE**

(v) Vegetarian (ve) Vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

If you have a specific allergy or dietary requirement please let us know. This is an indicative menu and may be subject to change.

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to the final bill.