

# THE Orangery

RESTAURANT

## Sunday 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
- Roast Cotswold beef sirloin, Yorkshire pudding, roast potatoes, summer vegetables
- Slow roasted Oxfordshire lamb, summer vegetables, thyme pot

### PUDDINGS AND CHEESE

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

### 3 COURSES £36.75

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



BLenheim PALACE



Inspired by Georgina Landemare. Mrs Landemare was the Churchill's personal cook for many years. Churchill's Cookbook is available to purchase.

(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.