



 **THE
ORANGERY**
LUNCH MENU

TWO COURSE **£19**

THREE COURSE **£26**

STARTERS

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

Vegetable Tian, Couscous, Tomato Dressing, Basil Oil ^(v,g,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)

Chicken Schnitzel in Lemon & Herb Crumb, Warm Potato Salad & Dressed Leaves ^(gf)

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

5oz Minute Steak with Garlic Butter, Fries & Watercress ^(gf)

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

Roasted Beetroot, Feta **£5**

Side Salad **£4**

Fries **£5**

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