



THE ORANGERY

SUNDAY LUNCH

STARTERS

- Warm breads served with flavoured butter, olive oil & balsamic **£10 (V)**
- Seasonal soup of the day served with toasted sourdough, sage butter **£8 (V)**
- Smoked salmon, horseradish crème fraîche, micro herbs **£12**
- Chicken liver pate, toasted brioche, onion chutney **£10**

MAIN COURSES

- Rare roasted sirloin of Oxfordshire beef, served with Yorkshire pudding, roast potatoes, Blenheim honey carrot & parsnips, seasonal vegetables & pan gravy **£26**
- Roast chicken breast served with roast potatoes, pigs in blankets, seasonal vegetables, stuffing & pan gravy **£22**
- Pan-fried salmon fillet served with salsa verde & herb crusted new potatoes **£22**
- Wild mushroom risotto, finished with truffle oil & a vegan parmesan crisp **£18 (VE)**

SIDES

- Pigs in blankets **£5** | Cauliflower cheese **£5** | Yorkshire pudding **£2**



DESSERTS

- Sticky toffee pudding with toffee sauce & clotted cream **£9**
- Apple tart tatin with a butterscotch sauce & clotted cream **£9**
- Lemon posset with raspberry sorbet and shortbread **£9**

KIDS

- Mini roast beef **£12**
- Mini roast chicken **£10**
- Cheesy tomato pasta **£8**
- Chocolate brownie with vanilla ice-cream **£6**