

THE  
*Orangery*  
RESTAURANT

BY SEARCYS

Drinks Menu



BLENHEIM PALACE

## CHAMPAGNE AND SPARKLING

	150ml	Bottle	Magnum
Prosecco Ca' del Console, Italy	7.50	35.00	
Greyfriars Cuvée Brut, NV	9.50	42.50	
Searcys Cuvée NV Brut	10.50	52.00	100.00
Searcys Cuvée NV Rosé	12.00	58.00	
Furleigh Estate Blanc de Noirs 2014		68.00	
Drappier Carte D'or, Brut, France		68.00	120.00
Nyetimber, Classic Cuvée		70.00	
Pol Roger NV		75.00	
Nyetimber, Rose Cuvée		80.00	
Laurent Perrier Cuvée Rosé		105.00	

## ROSÉ

	175ml	Carafe (500ml)	Bottle
Le Bosq Rosé, 2017, France <i>Pale-pink rosé with red fruit aromas, a hint of grenadine on the dry and soft palate</i>	6.00	16.00	24.00
Pinot Grigio Rosato, Antonio Rubini, 2017, Italy <i>A delicate pink wine full of fresh, summer-fruit aromas and flavours</i>			26.00

## WHITE

	175ml	Carafe (500ml)	Bottle
Joie de Vigne Blanc, Vermentino, 2016, France <i>A zesty aromatic white combining aromas and flavours of citrus fruit and pineapple</i>	6.25	16.00	24.00
Pinot Grigio, Vinuva Terre Siciliane, 2017, Italy <i>Sourced from organic vineyards across Sicily. Great balance of ripe fruit and refreshing acidity</i>	6.75	18.50	26.00
Picpoul de Pinet, Beauvignac, 2018, France <i>Elegant aromas of citrus, pear and white flowers, and a crisp, mineral palate</i>	8.00	21.00	28.00
Sauvignon Blanc, Satellite, 2017 New Zealand <i>Crisp and vibrant, with flavours of citrus fruit and passion fruit lingering on the refreshing finish</i>	9.50	25.50	32.00
Gavi di Gavi, Enrico Serafino, 2017, Italy <i>The wine shows floral and citrus aromas, with a mineral, dry palate and a richly textured finish</i>			34.00
Chapel Down, Flint Dry, 2016, England <i>An aromatic wine with aromas of green apple, pear and kiwi</i>			36.00
Te Kairanga, Riesling, 2016, New Zealand <i>A refreshing aromatic Riesling made in an off-dry style; apple, lime blossom, kaffir lime zest and honeysuckle</i>			38.00
Sancerre, Les Collinettes, Joseph Mellot, 2017, France <i>Stylish and racy, with the classic blackcurrant leaf and gooseberry character and mineral finish</i>			44.00
Chablis 'St Marc' JM Brocard, 2017, France <i>Apple, melon, yellow plum and lemon flavours with a chalky, mineral finish</i>			46.00

## RED

	175ml	Carafe (500ml)	Bottle
<b>Errázuriz Merlot, Curicó Valley, 2017, Chile</b> <i>Juicy plum fruit character with hints of oak</i>	6.50	16.00	24.00
<b>La Troubadour Grenache, 2017, France</b> <i>Intense, complex nose characterized by red fruits and spicy aromas</i>	6.50	16.00	24.00
<b>Front Row Shiraz/Mourvedre/Viognier, Swartland, 2017, South Africa</b> <i>Medium bodied red, smooth and ripe with juicy red berry flavours</i>	6.75	17.00	26.00
<b>Villa Fiori, Montepulciano d'Abruzzo, 2017, Italy</b> <i>A bold red wine, bursting with red berry flavours</i>	7.00	18.00	26.00
<b>Portillo Malbec, Uco Valley, Mendoza, 2018, Chile</b> <i>Ripe blackberries, blueberries and a touch of vanilla, supported by a touch of spice</i>	7.95	22.00	28.00
<b>Cotes du Rhone, Les Abeilles de Colombo, 2016, France</b> <i>Ruby-red colour with a crimson fringe. Black fruits in the nose, backed by scents of cocoa</i>			30.00
<b>Bodegas Valder, Rioja, Crianza, 2015, Spain</b> <i>Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice</i>			34.00
<b>Chianti Superiore, Villa Cristina, 2015, Italy</b> <i>A classic Chianti, offering aromas of red berry fruit, with vanilla and floral hints of violets</i>			38.00
<b>Moulin a vent, Chateau de Jacques, 2014, France</b> <i>An elegant style with firm yet integrated tannins and reviving acidity in unison with juicy dark fruit and smoky, fleshy notes</i>			46.00
<b>Chateau Bernadotte, Bordeaux, 2014, France</b> <i>Spicy, exotic bouquet with black pepper and touches of fennel infusing the black fruit</i>			48.00

## BEER, CIDER AND SOFT DRINKS

Cotswold Lager 3.8% 330ml	4.50
Cotswold Haus Lager 4% 330ml	4.50
Cotswold IPA 5.2% 330ml	4.80
Krombacher, alcohol free	3.95
Seasonal cider 5% 500ml	4.80
Coca Cola, Diet Coke 330ml	2.95
Franklin & Sons tonic water <i>Tonic / light / lemon</i>	2.25
Franklin & Sons ale / ginger beer	2.25
Blenheim Palace natural mineral water	3.95
Crushes and fresh juices <i>Sicilian lemonade / elderflower presse / blueberry crush / raspberry crush</i>	5.50

## COCKTAILS

**Classic Churchill martini 10.50**

*Oxford Toad gin, olive*

**Espresso martini 8.50**

*Cotswolds vodka, Kahlua, double espresso*

**Aperol spritz 9.50**

*Aperol, Prosecco, soda water*

**Hugo 9.00**

*Prosecco, fresh mint, elderflower*

**Kir royale 11.50**

*Crème de cassis, Searcys Brut NV*

**Bellini 8.50**

*Peach or raspberry*

**Classic Champagne 11.50**

*Searcy Brut NV, Grand Marnier and Angostura bitters*

## NON-ALCOHOLIC COCKTAILS

5.50

**Sicilian lemonade**

*Freshly squeezed lemon juice, mint*

**Elderflower presse**

*Elderflower, soda water, fresh mint and lime*

**Virgin bellini**

*Peach purée, soda water*

**Raspberry and elderflower fizz**

*Raspberry purée, elderflower cordial, lime juice, sugar, soda*

**Fresh and fruity**

*Apple and cranberry juice*

*Our bartenders will be delighted to make your favourite classics or non-alcoholic cocktails*

## GIN AND TONIC

50ml

**Seedlip Garden and tonic**

*Seedlip 108 alcohol-free spirit, Fever-Tree Indian tonic water and rosemary*

7.20

**Seedlip Spiced and tonic**

*Seedlip 94 alcohol-free spirit, Fever-Tree Indian tonic water and orange peel*

7.20

**Tanqueray**

*Our house gin, best served with Indian tonic water*

7.50

**Bombay Sapphire**

*Full of flavour and perfect with a slice of lemon and Indian tonic water*

7.80

**Ophir**

*Rich oriental spiced gin with a smooth perfume and sharp bursts of citrus.*

*Soft camphor and some sweetness create a warm mouth feel.*

*Best served with soft cracked black pepper and spice*

8.50

**Caorunn**

*Handcrafted, small batch-distilled Scottish gin infused with*

*five Celtic botanicals*

9.00

**Hendricks**

*A classic, best served with a slice of cucumber and Elderflower tonic water*

9.50

**Toad**

*Oxford's first distilled gin, fresh and perfect served with a slice of lime*

10.50

**Gin Mare**

*Inspired by botanicals grown in the Mediterranean, best served with*

*Mediterranean tonic water*

11.50

## HOT DRINKS

<b>Espresso</b>	1.70
<b>Americano / latte / flat white / cappuccino</b>	3.30
<i>Our teas are supplied by Jeeves &amp; Jericho teasmiths of Oxford</i>	3.50
<b>Assam second flush</b> <i>Rich and malty with sweet notes of caramel and honey</i>	
<b>Chamomile and lavender</b> <i>Light, floral notes with a hint of honey</i>	
<b>China jasmine</b> <i>Crisp, scented with pronounced floral notes, green tea</i>	
<b>Earl Grey</b> <i>Subtle notes of bergamot</i>	
<b>English breakfast</b> <i>Full bodied, malty sweetness</i>	
<b>Gunpowder</b> <i>Green tea, smooth with hints of buttery green beans</i>	
<b>Mint</b> <i>Spearmint, with lemon grass</i>	
<b>Red berry</b> <i>Sweet, fruity with tartness</i>	
<b>Hot chocolate</b>	3.50