The

ORANGERY

RESTAURANT & COCKTAIL LOUNGE

EXQUISITELY MEDITERRANEAN

Our menu provides authentic Mediterranean cuisine with the choice to enjoy a 'sharing style' selection of classic Spanish tapas and Italian Cicchetti dishes or traditional three course 'a la carte' dining, providing the very best in hospitality wrapped in an elegantly British setting. Enjoy.

APPETIZERS

For the table, while you ponder the menu

WORLD'S BEST OLIVES (v, ve, gf) **3.60**

GNOCCHI BITES (v, veo, gf) **2.70**

SMOKED ALMONDS (v, ve, gf) **2.90**

PIGLET STICKS (gf) **2.90**

ANCHOVY PINTXOS (gf) **3.60**

ATLANTIC BOQUERONES (gf) **5.60**

BREADS & DIPS

Classic Italian and Spanish inspired breads & dips

CATALAN TOMATO BREAD (v, ve) **2.90**

ARTISAN BREADS & OLIVE TAPENADE (v, ve, gfo) **4.90**

BUTTERBEAN HUMMUS (v, ve, gf) **3.50**

OLIVE TAPENADE (v, ve, gf) **2.90**

GARLIC FLATBREAD (v, veo) **4.50**

MEDITERRANEAN BOARD (MIN 2 PERSONS) (v, veo) **6.90PP**
World's best olives, gnocchi bites, smoked almonds, garlic flatbread, butterbean hummus & garlic aioii

BRINDISA MEATS & CHEESES

THE finest Spanish acorn-fed meats & delicious selected cheeses

ENEBRAL ORGANIC SALCHICHÓN, cornichons (gf) **5.90**

ALEJANDRO MAGNO HOT CHORIZO, caperberries (gf) **5.60**

CEBO DE CAMPO IBERICO HAM, (50g) (gf) **6.60**

VALDEON PICOS BLUE CHEESE, caramelized walnuts (gf) **5.50**

CABRA DEL TIETAR GOATS' CHEESE, thyme & honey **7.60**

6 MONTHS AGED MANCHEGO, bittersweet green figs (gf) **8.90**

CHARCUTERIE BOARD 7.90pp

MIN 2 PERSONS

Cebo de Campo Iberico ham, Alejandro Magno hot chorizo & caperberries, Enebral organic salchichón with cornichons, world's best olives, artisan breads & butterbean hummus

GRANDE DELI BOARD 8.90pp

MIN 2 PERSONS

Cebo de campo Iberico ham; Alejandro Magno hot chorizo & caperberries; aged Manchego with bittersweet green figs; Cabra del tietar semi cured goats cheese, world's best olives, artisan breads & butterbean hummus, Saville orange & olive oil torta

SMALL PLATES

Ideal for starting or sharing. If sharing choose from a selection of our classic Spanish tapas and Italian Cicchetti style dishes. We recommend 5-6 plates to share per two people or feel free to order more as you go. So you can enjoy them at their best, our small plates are cooked fresh to order. This means your dishes are served as soon as they are prepared, rather than in a fixed order.

CRISPY SICILIAN ARANCINI (v) **5.90**
Smoked salt, truffle oil

CHICKEN & PANCETTA SKEWERS (gf) **6.80**
Rosemary & orange sauce

SCALLOPS & CHORIZO (gf) **9.50**
Hand dived scallops & Brindisa chorizo, lemon butter, samphire

FRITTO MISTO (gf) **7.50**
Crispy coastal white fish, King prawns, squid, courgette, roasted garlic aioli

SEVEN-HOUR MEATBALLS (gf) **7.90**
Slow cooked pork & beef meatballs, sweet Italian plum tomato ragu, parmesan, parsnip crisps

ITALIAN SUPERFOOD SALAD (v, ve, gf) **6.90**
Curly kale, fennel, pink grapefruit, tender-stem broccoli, pomegranate seeds, salted pistachio nuts & Pinot Grigio vinaigrette

PATATAS BRAVAS (v, veo, gf) **5.90**
Spiced tomato fritarda sauce, aioli

SALT & PEPPER SQUID (gf) **6.80**
Orange aioli

FISH TACOS **6.80**
Lemon marinated fish, tomato salsa, paprika, avocado, red cabbage

HALLOUMI FRIES (v, gf) **5.90**
Spicy pimento sauce, yoghurt, pomegranate seeds, lemon zest, coriander

SHERRY & RIOJA CHORIZO (gf) **6.90**
Brindisa chorizo cooked in a rather special 12-year-old aged Pedro Ximénez Sherry & Rioja glaze

SEA BREAM (gf) **8.70**
Butterbean hummus, fennel, orange, basil

GALICIAN IBÉRICO HAM CROQUETAS **6.50**
Tomato salsa & aioli

KING PRAWNS (gf) **7.30**
Chilli, garlic & lemon oil

GARLIC MUSHROOMS (v, veo, gfo) **6.20**
Creamy garlic & shallot sauce, toasted ciabatta

225g SMOKED FLAT IRON STEAK (gf) **9.90**
Honey, chilli & a very special 12-year-old Balsamico drizzle

SICILIAN GREEN SALAD (v, ve, gf) **6.70**
Asparagus, courgette, frisse, green beans, baby gem, almonds & pistachio nuts, candied lemon & citrus dressing

BRUSCHETTA BOARD **5.80**
See specials menu for daily bruschetta

SIDES

GRILLED COURGETTES (v, ve, gf) **3.50**

TUSCAN GREENS (v, ve, gf) **3.50**

SICILIAN GREEN SALAD (v, ve, gf) **3.50**

ROCKET & RADICCHIO SALAD (v, ve, gf) **3.50**

PARMESAN & TRUFFLE FRIES (v, veo, gf) **3.90**

ROSEMARY & GARLIC POTATOES (v, ve, gf) **3.50**

THICK CUT CHIPS (v, ve, gf) **3.50**

SWEET POTATO FRIES (v, ve, gf) **3.90**

SKIN-ON FRIES (v, ve, gf) **3.50**

CRISPY ONION RINGS (v, gfo) **3.50**

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Please advise a team member if you suffer from any food allergies or dietary restrictions or would like to see our menu containing a list of dishes containing any of the EU top 14 allergens. (V) - Suitable for vegetarians (VE) - Vegan, (VEO) Vegan Optional, (GF) - Gluten Free (GFO) - Gluten Free Optional.
An optional service charge of 10% will be added to your bill.

STEAKS

Our steaks are aged for a minimum of 28 days resulting in a totally unique sweet and flavoursome steak.
All steaks are served with roasted vine tomatoes, your choice of side and a sauce.

225g FILLET STEAK (gf) **26.90**
The most-tender of cuts, pure prime steak. Best cooked medium

225g FLAT IRON STEAK (gf) **14.90**
Best cooked medium. (+2.00 supp when ordering from the set menu)

280g SIRLOIN STEAK (gf) **23.90**
Succulent & rich in flavour. Best cooked medium rare

280g RUMP STEAK (gf) **21.90**
The steak-eater's steak, full flavoured. Best cooked medium rare

330g RIB-EYE STEAK (gf) **24.90**
Grains of fat (marbling) gives a rich 'beefy' flavour. Best cooked medium

500g CHATEAUBRIAND (gf) 59.00

THE PERFECT SHARING STEAK EXPERIENCE

Using the SteakStone® grill system, this sublime most tender of steak cuts from the beef tenderloin is first charred and sealed on our Synergy grill, then cooked on volcanic lava rock at your table; a unique, delicious dining experience.
Served with roasted vine tomatoes, your choice of two sides & sauces.

STEAK EXTRAS

CHARRED BABY GEM WITH ANCHOVY BUTTER (gf) 3.50

SALT & PEPPER SQUID (gf) 5.00

FRITTO MISTO (gf) 6.50

GRILLED CHILLI, GARLIC & LEMON KING PRAWNS (gf) 4.50

HAND DIVED SCALLOPS & CHORIZO (gf) 9.50

DEVILLED MUSHROOMS (v, veo, gf) 3.90

CRISPY ONION RINGS (v, gfo) 3.50

STEAK SAUCES

HONEY, CHILLI & A VERY SPECIAL 12YR OLD BALSAMICO DI MODENA BALSAMIC SAUCE (v, gf) 2.70

PINK PEPPERCORN SAUCE (v, gf) 2.70

SALSA VERDE (v, ve, gf) 2.70

RICH CATALAN TOMATO SAUCE (v, gf) 2.70

RIOJA & CHOCOLATE SAUCE (v, gf) 2.70

SALADS

Build your own, choose your salad & add your salad topping.

SICILIAN GREEN SALAD (v, ve, gf) **10.70**
Asparagus, courgette, frisse, green beans, baby gem, almonds & pistachio nuts, candied lemon & citrus dressing

SUPERFOOD (v, ve, gf) **10.90**
Curly kale, fennel, pink grapefruit, tender-stem broccoli, pomegranate seeds, salted pistachio nuts & Pinot Grigio vinaigrette

HOUSE CAESAR (gfo) **10.50**
Gem lettuce, soft-boiled free-range egg, salted anchovies, Parmigiano-Reggiano cheese, croutons, house Caesar dressing

SMASHED SWEET POTATO (v, veo, gf) **11.30**
Grilled sweet potato, rocket, seasonal leaves, goats' cheese, toasted pumpkin seeds, orange & rosemary dressing

SALAD TOPPINGS

GRILLED HALLOUMI (v, gf) 3.50

AVOCADO (v, ve, gf) 2.90

GRILLED CHICKEN BREAST (gf) 3.50

100g 28-DAY DRY AGED STEAK (gf) 5.00

225g 28-DAY DRY AGED STEAK (gf) 9.90

SEA BREAM (gf) 6.00

GRILLED CHILLI, GARLIC & LEMON KING PRAWNS (gf) 4.50

RISOTTO & PASTA

RISOTTO ALLA MILANESE (v, veo, gf) **9.90**
An Italian treat using a classic Milanese recipe with saffron added to the rice turning it a deep yellow and a subtle aromatic flavour, served al dente unless requested. Topped with:

EVESHAM ASPARAGUS, COURGETTE, GARDEN PEAS (v, veo, gf) **12.30**

SEVEN HOUR SLOW COOKED THREE-MEAT RAGU (gf) **13.50**

GRILLED KING PRAWNS (gf) **14.70**

PESTO LINGUINE (v, veo) **10.50**
Courgette, rocket & almonds with fresh green pesto, basil oil & Italian hard cheese
(ADD CHICKEN +3.50 OR KING PRAWNS +4.50)

CATALAN CHORIZO GNOCCHI **11.40**
Brindisa chorizo in a rich San Marzano tomato, olive & caper sauce
(ADD CHICKEN +3.50)

WILD MUSHROOM GNOCCHI (v, veo) **10.90**
Spinach, wild mushrooms, creamy parmesan, garlic & shallot sauce, crispy sage
(ADD CHICKEN +3.50 OR KING PRAWNS +4.50)

SEAFOOD LINGUINE **14.90**
King prawns, squid & coastal white fish with sweet cherry tomatoes, garlic, Pinot Grigio, Calabrian chilli, capers, lemon & parsley

THREE MEAT HOMEMADE LASAGNE **11.90**
Seven-hour slow cooked pork, beef & lamb in a rich tomato ragu, creamy parmesan sauce & Fowlers aged mature cheddar

SPAGHETTI MEATBALLS **13.40**
Slow cooked pork & beef meatballs in a rich San Marzano tomato ragu, parmesan

MAINS

PAN FRIED SEA BREAM (gf) **16.50**
Lemon & parsley butter, tender-stem broccoli, crushed garlic & rosemary roast potatoes

ITALIAN STYLE LAMB SHANK (gf) **17.80**
Red wine tomato, garlic and onion sauce, borlotti beans, vegetables, fresh rosemary & your choice of side

ORANGERY STEAK BURGER (gfo) **12.80**
280g grass-fed British steak burger, sticky balsamic onions, tomato, mostarda di Cremona burger sauce, brioche bun & skin on fries
(ADD PANCETTA OR SMOKED MOZZARELLA FOR +1.50)

CALABRIAN CHICKEN (gf) **15.90**
Free-range chicken breast with a rich San Marzano tomato, chorizo, olive & caper sauce, rocket, parmesan & your choice of side

VEGETARIAN MIXED GRILL (v, ve, gf) **14.90**
Roasted cauliflower steak, sweet potato & courgette charred on the grill served with roasted vine tomatoes, your choice of side & a sauce

FRITTO MISTO & FRIES (gf) **13.50**
Crispy coastal white fish, King prawns, squid, courgette, skin on fries & roasted garlic aioli
(CHOOSE SWEET POTATO FRIES FOR +1.00)

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