



RESTAURANT NIGHT

Wednesday 11th February 2026

The Restaurant

2 courses £27, 3 courses £32

6.30pm arrival, 7pm dinner is served

STARTERS

Jerusalem Artichoke & roasted garlic soup, hazelnut oil, cheese straw

Smoked mackerel pate, pickled cucumber, horseradish crème fraiche

Warm salad of crispy duck & roasted pear, grapefruit segments, hoi sin
& spring onion dressing

Mussels in ale, shallots, thyme, cream & sour dough

MAIN COURSES

Pan roasted North Sea cod, braised leeks, smoked bacon, mustard
beurre blanc

Pork belly, black pudding mash, apple compote, cider sauce
Beef shin pie, suet pastry crust, bubble & squeak, winter cabbage
parcel

Tikka brushed chicken supreme, cauliflower puree, tempura
cauliflower, tikka & mango cream sauce

DESSERTS

Black cherry & Armagnac crepes, ice cream

Winter berry knickerbocker glory

Rum and raisin bread & butter pudding, vanilla custard

Buttermilk panna cotta, rhubarb compote, ginger biscuit crumb

Booking is essential- To pre-book a table please visit
The Orangery or phone 01325 331444.

Please notify your server of any food allergies,
intolerances or other dietary requirements before
placing your order.

