

THE Orangery

RESTAURANT

Lunch Menu

Served 12:00 - 14:00

APERITIFS

- Sicilian lemonade with mint 5.50
- Bellini or Prosecco Mimosa 7.50
- Oxford Toad gin and tonic 10.50
- Sipsmith Orange & Cacao gin and tonic 10.50

STARTERS

- Watercress and pea soup, mint and shallot relish (Veg)
- Heritage tomato, buffalo mozzarella, basil, orange vinaigrette (v)
- Searcys smoked salmon, cucumber, fennel, horseradish cream
- Potted Morecambe Bay shrimps, crumpet
- Pressed ham hock terrine, piccalilli, sourdough

MAIN COURSES

- Courgette and barley risotto, parsley pesto (veg)
- Evesham asparagus, soft boiled hen's egg, parmesan, truffle mayonnaise (v)
- Sea bass, oyster mushrooms, peas, tarragon, crème fraiche
- Cod, sea herbs, cockles and clams, sauce vierge
- Slow roasted Oxfordshire lamb, Summer vegetables, thyme pot

PUDDINGS AND CHEESE

- Summer fruit pudding, vegan crème fraiche (veg)
- Tonka bean panna cotta, raspberry shortbread
- Dark chocolate tart, orange mascarpone
- Apple tart tartin, vanilla ice cream
- Oxford blue cheese, walnut brittle, artisan crackers (v)

2 COURSES 28.75 per person

3 COURSES 34.75 per person

- Coffee, tea infusions with Charbonnel et Walker
- 1 chocolate truffle 6.00



BLenheim PALACE

(v) Vegetarian (veg) Vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement please let us know. This is an indicative menu and may be subject to change. Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to the final bill.