

THE ORANGERY

BRUNCH

10am – 12pm daily

The Orangery English breakfast £12.95

Grasmere Farm pork sausage & bacon, free-range egg (cooked to your liking), hash brown, baked beans, grilled tomatoes, chestnut mushrooms and Askers Traditional Farmhouse Loaf

The Orangery Vegetarian English Breakfast (V) £10.95

Two fried hen eggs (cooked to your liking), veggie sausage, hash browns, grilled tomato, chestnut mushrooms, baked beans, smashed avocado and Askers Traditional Farmhouse Loaf

Grasmere Farm bacon or sausage deli sandwich £7.50

Homemade spiced apple and tomato chutney on white or brown bloomer bread

Loaded croissants

Scrambled free-range eggs, streaky bacon and chives £8.95

Poached eggs, wilted spinach and Hollandaise sauce (V) £8.50

Two free range eggs (V) on sourdough toast £6.75

Scrambled, poached or fried

Smashed avocado on sourdough toast (VG) £7.00

Granola with yogurt and berry compote (V) £5.25

Additional breakfast items

Baked beans (VG)(GF) £1.20

Grasmere Farm smoked bacon (GF) £2.10

Sautéed chestnut mushrooms (V)(GF) £2.10

Grilled tomatoes (V)(GF) £2.10

Smashed avocado (VG)(GF) £2.50

Grasmere Farm pork sausage £2.50

BURGHLEY BOARDS

Served 12pm – 4pm daily

Charcuterie & anti pasti board £11.95

A selection of Cobble Lane Cured meats served with breads / grissini, olives, cornichons, olive oil and balsamic

Cheese board £11.95

A Selection of English cheeses served with homemade chutney, apple, celery, local breads and crackers

Choose two for £19.95
Charcuterie and cheese boards

Ploughmans to share £16.95

Cheese scone, Askers bread, mini pork pie, Lincolnshire poacher, mixed pickles, chutney, slow cooked ham hock, apple



Our menu features specially sourced & sustainable ingredients from the local area.

Our food is prepared in kitchens where nuts, gluten and other allergens are present. Our menus descriptions do not include all ingredients. If you have a food allergy please let our staff know before ordering. A full list of allergen information is available on request.

VG – vegan | V – vegetarian | DF – dairy free | GF – gluten free

Please order at the counter with your table number.

SMALL PLATES

Soup of the day with bread £7.25

(GF available on request)

Prawn and crayfish cocktail, baby gem lettuce, £8.95

Bloody Mary sauce, Askers brown bread.

Melon with whipped feta and mint (V)(GF) £7.50

with pickled cucumber, toasted seeds and basil oil

Slow cooked ham hock (GF) with potato rosti, fried £8.95

egg, mustard sauce and wild rocket

LUNCH

Served 12pm – 2pm daily

SPECIALITY SANDWICHES

All served with skin-on fries and slaw

Chicken yakitori bao buns £15.95

with Asian slaw and pickled red onion

Slow cooked pastrami with provolone cheese, wild £15.95

rocket and chimichurri salsa on ciabatta

Flatbread with pea and mint falafel (VG) £14.95

with pea, lime and green chili puree, charred sweetcorn ribs and pea and lime dressing

MAINS

Gnocchi, roasted red pepper ratatouille, ssmoked Somerset brie and basil oil (V, GF) £14.95

Paprika slow cooked pork belly, apple and fennel slaw, fondant potato , thyme roasted butter beans (GF) £17.95

Whole tail scampi with skin on chips, pea puree and tartar sauce £16.50

Rib cap burger aged-rib cap beef patty on a toasted brioche bun, American style cheese, baby gem lettuce, beef £16.95

tomato, pickled red onion, secret burger sauce. Served with skin on chips and house slaw.

SALADS

Super green salad (VG)(GF) £9.95

Avocado, edamame beans, quinoa, crispy broad beans, rocket, spinach and green goddess dressing

Additional salad toppers

Grilled chicken breast (GF)(DF) £5.50

Grilled salmon (GF) (DF) £5.50

Crispy halloumi (V) £4.50

SIDES

Sweet potato fries (VG) smoked sea salt £4.75

Koffmann's skin-on chips (VG)(GF) £4.25

Onion rings (V) £3.50

Garden salad (VG) (GF) with cucumber, £3.95

tomato, red onion, dressed green leaves

Artisan breads and grissini sticks (V) £4.95

with black garlic butter and olive & balsamic oil

Marco Pierre tater tots with smoked sea salt £4.75

AFTERNOON TEA

Served from 2.30pm daily

Advanced bookings only.
Make a reservation online.



Gift vouchers available
from the counter.

DRINKS

A full range of hot and cold drinks, plus beer, wine and spirits are available.

Sunday at THE ORANGERY

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10am – 12pm daily

The Orangery English breakfast £12.95

Grasmere Farm pork sausage & bacon, free-range egg (cooked to your liking), hash brown, baked beans, grilled tomatoes, chestnut mushrooms and Askers Traditional Farmhouse Loaf

The Orangery Vegetarian English Breakfast (V) £10.95

Two fried hen eggs (cooked to your liking), veggie sausage, hash browns, grilled tomato, chestnut mushrooms, baked beans, smashed avocado and Askers Traditional Farmhouse Loaf

Grasmere Farm bacon or sausage deli sandwich £7.50

Homemade spiced apple and tomato chutney on white or brown bloomer bread

Loaded croissants

Scrambled free-range eggs, streaky bacon and chives £8.95

Poached eggs, wilted spinach and Hollandaise sauce (V) £8.50

Two free range eggs on sourdough toast (V) £6.50

Scrambled, poached or fried

Smashed avocado on sourdough toast (VG) £6.75

Granola with yogurt and berry compote (V) £5.25

Additional breakfast items

Baked beans (VG)(GF) £1.20

Grasmere Farm smoked bacon (GF) £2.10

Sautéed chestnut mushrooms (V)(GF) £2.10

Grilled tomatoes (V)(GF) £2.10

Smashed avocado (VG)(GF) £2.50

Grasmere Farm pork sausage £2.50

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Prawn and crayfish cocktail, baby gem lettuce, Bloody Mary sauce, Askers brown bread £8.95

Melon with whipped feta and mint (V)(GF) with pickled cucumber, toasted seeds and basil oil £7.50

Slow cooked ham hock (GF) with potato rosti, fried egg, mustard sauce and wild rocket £8.95

SUNDAY ROASTS from £17.95

Served 12pm – 2pm

Please ask our team for today's choice of roasts

All roasts are served with the following sides:

Yorkshire pudding, roasted potatoes with smoked sea salt, seasonal vegetable & pan roast gravy

CHILDREN'S ROAST £11.50

Chicken breast or Grasmere Farm sausages roast. Served with yorkshire pudding, roasted potatoes with smoked sea salt, seasonal vegetables and homemade gravy (GF available)

SALADS

Super green salad (VG)(GF) £9.95

Avocado, edamame beans, quinoa, crispy broad beans, rocket, spinach and green goddess dressing

Additional salad toppers

Grilled chicken breast (GF)(DF) £5.50

Grilled salmon (GF) (DF) £5.50

Crispy halloumi (V) £4.50

SIDES

Sweet potato fries (VG) smoked sea salt £4.75

Koffmann's skin-on chips (VG)(GF) £4.25

Onion rings (V) £3.50

Garden salad (VG) (GF) with cucumber, tomato, red onion, dressed green leaves £3.95

Artisan breads and grissini sticks (V) £4.95
with black garlic butter and olive & balsamic oil

Marco Pierre tater tots with smoked sea salt £4.75

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