

ORANGERY EVENT MENU 2024

FOCACCIA SANDWICHES

BURFORD BROWN EGG MAYO (V)

Organic Burford Brown Eggs · House Mayo · Chivest

£11.00

BBQ PULLED CHICKEN

Free Range Cornish Chicken · House Smoky Bbq Sauce

£13.00

GRILLED MEDITERRANEAN VEG (VG)

Aubergine · Courgette · Peppers · Balsamico Di Modena

£11.00

MORTADELLA & PESTO (N)

Mortadella Bologna Dop · Pesto Genovese · Rocket

£13.50

SHARING

HOUSE FOCACCIA

Stone Milled Flour · Cretan Extra Virgin Olive Oil

£6.00

COBBLE LANE SALUMI

British Charcuterie

£7.00

HOUSE PICKLES

Lebanese Cucumbers · Dill · House Giardiniera

£6.00

OX CHEEK CROQUETTES

Hickory Smoked Ox Cheek · House Mayo

£10.00

HUMMUS, TAHINI & BABY CUCUMBERS

Velvety Hummus · Mount Gerizim Tahini · Baby Cucumbers

£6.00

WHIPPED SALT COD ON TOAST

House Salted Cod · Bay Leaf · Extra Virgin Olive Oil

£7.50

FAMILY STYLE/BUFFET MENU

STARTERS	MAINS	SIDES
<p>AUBERGINE PARMIGIANA (V)(VG)</p> <p>—————</p> <p>Aubergine · San Marzano Tomato · Mozzarella</p>	<p>MARINATED & GRILLED CHICKEN THIGH</p> <p>—————</p> <p>Free Range Cornish Chicken Thigh · Oak Smoked Spanish Paprika</p>	<p>SMOKED MAC & CHEESE (V)</p> <p>—————</p> <p>Tubetti Lisci Macaroni · Smoked Neal's Yard Cheeses</p>
<p>GRILLED HALLOUMI (V)</p> <p>—————</p> <p>Smoky Halloumi · Cretan Wild Thyme Honey · Extra Virgin Olive Oil</p>	<p>SLOW ROASTED LAMB SHOULDER</p> <p>—————</p> <p>West Country Lamb Shoulder · Date Molasses · Mint</p>	<p>DAUPHINOISE POTATOES (V)</p> <p>—————</p> <p>Koffman Potatoes · Staffordshire Double Cream</p>
<p>SAUSAGES & PRUNE</p> <p>—————</p> <p>Hg Walter Pork Sausages · House Prune Ketchup</p>	<p>CORNISH FISH BAKE</p> <p>—————</p> <p>Cornish Market Fish · Velouté · Lemon · Fresh Herbs</p>	<p>ROASTED SEASONAL VEG (VG)</p> <p>—————</p> <p>Seasonal Vegetables · Extra Virgin Olive Oil · Balsamico Di Modena</p>
<p>SMOKED TROUT & POTATO</p> <p>—————</p> <p>Hot Smoked Chalkstream Trout · Koffman Potato · Fresh Herbs</p>	<p>GRILLED CAULIFLOWER (VG)</p> <p>—————</p> <p>Grilled Cauliflower · Salsa Verde</p>	<p>POLENTA (VG)</p> <p>—————</p> <p>Stone Ground Polenta · Vegan Butter</p>
<p>DESSERTS</p>		
<p>TAHINI & WHITE CHOC BLONDIE (VG)</p> <p>—————</p> <p>Vegan White Chocolate Blondie · Grated White Chocolate · Mount Gerizim Tahini</p>	<p>BROWN BUTTER & SEASONAL FRUIT UPSIDE-DOWN CAKE</p> <p>—————</p> <p>Seasonal Fruit Jam · Brown Butter · Creme Chantilly</p>	