

# the ORANGERY

FROM 11.00am

## Coffees

	Small	Large
Espresso	£1.60	£2.30
Cappuccino		£1.80
Latte		£1.80
Filter		£1.60
Hot Chocolate		£1.80
Liqueur Coffees		£5.30

## Teas

	Per Pot
Earl Grey	£1.60
English Breakfast	£1.60
Lemon Tea	£1.60
Muffin	£2.10
Danish Pastry	£2.25
Home Made Scone with Cream and Preserve	£3.65

## Sandwiches (soft Grain white or malted brown Bread)

Roast Rib of Beef	£4.50
Roast Chicken	£4.50
Honey Roast York Ham	£4.50
Smoked Salmon	£4.50
Cucumber, Lettuce and Tomato	£4.50
Egg and Cress	£4.50
Iste of Mull Cheddar and Pickle	£4.50

## Speciality Sandwiches

Honey Roast Ham and Mozzarella with Balsamic Vinegar, Ciabatta	£6.50
Grilled Minute Steak with Caramelised Onion and Grain Mustard, Ciabatta	£6.50
Smoked Salmon with Philadelphia Cheese and Chives on Rosemary Focaccia	£6.50
Roast Peppers and Tomato with a Basil Pesto, Ciabatta	£6.50

(All our Sandwiches are served with a Salad Garnish and Crisps)

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FROM 12.00 Noon

## Starters

<i>Soup of the Day with Home-Made Bread</i>	£4.95
<i>Haggis with Bashed Neeps and Champit Tatties and a Light Whisky Sauce</i>	£6.40
<i>Scottish Smoked Salmon with a Citrus Mayonnaise and Roast Beetroot</i>	£7.50
<i>Princess Clams in the Half Shell, with Spinach and lightly Curried Butter</i>	£7.35
<i>Parma Ham with Gnocchi Chips and Rocket</i>	£7.30
<i>Tomato Water and Vegetable Terrine, with a Parsley and Garlic Dressing</i>	£6.95

## Salads

	Starter	Main
<b><i>Grilled Chicken Caesar Salad</i></b> <i>A classic Caesar Salad with Croutons, Parmesan shavings and a Caesar Dressing</i>	£6.80	£10.50
<b><i>Mixed Leaf Salad</i></b> <i>Salad Leaves tossed in a Light Vinaigrette</i>	£3.50	£5.50
<b><i>Grilled Tuna Niçoise</i></b> <i>Boiled Potatoes, Peppers, Tomato, Egg, Anchovies and French Fine Beans</i>	£7.10	£12.10

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## Main Course

*Smoked Chicken and Mango Penne Pasta  
Bound in a Pesto Cream Sauce* £14.10

*Prime Scottish 8oz Rib Eye Steak with  
House Fries, Grilled Tomato and Salad,  
with a choice of either Béarnaise or  
Black Pepper Sauce* £16.85

*Confit Loin of Pork with a White Bean Cassoulet* £17.50

*Roast Sea Trout with a Dill and Lime Butter* £17.30  
*with Creamed Polenta and Roast Jerusalem Artichoke*

*Pan-fried Cod on Saffron Mash* £16.80  
*with a Black Olive, Tomato and Caper Dressing*

*Herb Risotto with Baby Spinach* £14.50  
*Poached Egg and Warm Soda Bread*

## Side Orders

*House Fries* £2.80

*Steamed New Potatoes* £2.65

*French Fine Beans* £3.10

*Toasted Focaccia* £2.70

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## Desserts

<i>Coffee and Kahlua Baked Cheesecake</i>	£6.50
<i>Chocolate and Truffle Torte with a Mint and Mascarpone Ice</i>	£6.50
<i>Praline Parfait and Toffee Sponge</i>	£6.50
<i>Spiced Orange Mousse with Candid Peel and Mulled Wine Syrup</i>	£6.50
<i>Pecan Slice with Creme Fraiche</i>	£6.50
<i>Warm Coconut Sponge Pudding with Vanilla Ice-Cream</i>	£6.50
<i>Selection of Cheeses with Biscuits</i>	£7.50

## Liqueur Coffees

<i>Drambuie Coffee</i>	£5.30
<i>Drambuie Liqueur, Black Coffee and Double Cream</i>	
<i>Irish Coffee</i>	£5.30
<i>Jamesons Whiskey, Black Coffee and Double Cream</i>	
<i>Glayva Coffee</i>	£5.30
<i>Glayva Liqueur, Black Coffee and Double Cream</i>	

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## Soft Drinks

Coke (Bottle)	£1.85
Fruit Juice	£1.85
Appletiser	£2.35
Mineral Water (Glass)	£1.85
Mineral Water (Bottle)	£3.95

## Beers

Alc % Vol	
4.2 Scottish Oatmeal	£3.30
5.0 Miller (Bottle)	£3.50
5.0 Budweiser	£3.50
6.7 Old Jock	£3.90

## Spirits and Liqueur

Alc % Vol	
17 Baileys	£5.25
40 Drambuie	£3.30
41.2 Gordons Gin	£3.80

## Whisky

Alc % Vol	
40 The Famous Grouse	£5.20
40 Glenmorangie 10 yr	£5.45
40 Highland Park 12 yr	£5.45

Please note; All Spirit Measures served in The Orangery are 25ml

## Dessert Wine

	Half Bottle
<b>210 Coteaux Du Layon Domaine La Roulerie</b>	£16.50
<i>Luscious Texture of Peaches and Quinces followed by Citrus Fruit, Great Sweet Wine, Smooth and Persistent.</i>	

## Sparkling Wine & Champagne

	Half Bottle	Per Bottle
<b>1 Champagne Pommery</b>	£29.90	£45.90
<i>France N.V</i>		
<i>Elegant and Lively. Refreshing and Palate Stimulating.</i>		
<b>14 Hillsview Sparkling</b>		£19.90
<i>Australia N.V</i>		
<i>A Lively, Citrus Scented Sparkler with a Creamy, Vibrant Mousse. Well Rounded with some Tropical Notes and Crisp, Clean Finish.</i>		

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White Wines		Per Bottle	250ml Glass
21	<b>Chablis, Domaine Jean Claude Martin</b> France <i>Crisp and dry with racy acidity and taught apple and citrus fruit flavours.</i>	£27.50	
40	<b>Zenato Pinot Grigio</b> Italy <i>Delicious orchard fruit flavours, softly dry and refreshing.</i>	£21.00	£7.10
44	<b>Mantel Blanco</b> Spain <i>Ripe, herbacious and packed with tropical fruit with a citrus edge. Similar to sauvignon but much more intense.</i>	£21.90	£7.30
53	<b>Zucardi Sreie "a"</b> Argentina <i>A great blend of peachy viognier and citrus, rounded chardonnay. Picked from mature low yield vineyards.</i>	£19.60	
58	<b>Spy Valley</b> New Zealand <i>Classic NZ sauvignon characters of gooseberries with ripe melon. Really delicately balanced.</i>	£26.50	£8.90
65	<b>The googlie</b> Australia <i>Lovely ripe apple with hints of tropical fruits honey and pear, slightly off dry and easy to drink.</i>	£17.90	
67	<b>Saam Mountain vineyards</b> South Africa <i>Tropical nose, with ripe yellow stone fruits. Mouth filling palate that stays to create a rich aftertaste.</i>	£21.00	£7.10
68	<b>Stormhoek Sauvignon Blanc</b> South Africa <i>Mouthwatering and well balanced with nice gooseberry fruit and a citrus refreshing centre.</i>	£20.50	

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- | <b>Red Wines</b>   | <b>Per Bottle</b> | <b>250ml Glass</b> |
|--|-------------------|--------------------|
| <b>110</b> <i>Heritiers plantin de mont redon</i><br><i>France, Cotes du rhone 2003</i><br><i>A mouthfilling red with blackcurrant and blackberry flavours. With a full, flavoursome finish.</i>                                   | £22.70            |                    |
| <b>118</b> <i>Thesaurum</i><br><i>Italy, Corvina 2004/5</i><br><i>Perfumed almost floral nose with cherries, violets and cassis. The palate is fresh and bright with deep blackberry flavours and subtle peppery spice.</i>        | £18.50            | £6.20              |
| <b>121</b> <i>Rioja Crianza, Luis Canas</i><br><i>Spain 2002</i><br><i>Twelve months oak ageing give a little complexity and softens the wine - Well balanced ripe fruit.</i>  | £21.90            | £7.45              |
| <b>130</b> <i>Zucardi serie "a"</i><br><i>Argentina, Malbec</i><br><i>Ripe plum and dark fruits with rich spice and moccha. Rich and supple and a fantastic partner to red meat.</i>   | £23.50            | £7.85              |
| <b>133</b> <i>Valdivieso Merlot</i><br><i>Chile, Merlot 2006</i><br><i>Aromas and flavours of ripe plums, sweet spice with good body.</i>  | £18.50            |                    |
| <b>135</b> <i>Stormhoek</i><br><i>South Africa, Pinotage 2005</i><br><i>Plum and bramble fruit with soft tannins.</i>  | £20.10            | £6.70              |
| <b>141</b> <i>Tempus Two</i><br><i>Australia, Tempranillo 2005</i><br><i>Really juicy and vivacious wine with ripe berry fruits and a very smooth finish.</i>  | £20.00            |                    |
| <b>145</b> <i>Pinot Noir, Sherwood Estate</i><br><i>New Zealand 2004</i><br><i>Vibrant Colours with Cherry, Plum characters. Medium Bodied.</i>  | £32.50            |                    |
| <b>146</b> <i>The Musician,</i><br><i>Cabernet Shiraz,</i><br><i>Majella Wines, Coonawara</i><br><i>Australia 2004</i><br><i>Crisp black currant, eucalypt and mint on the nose. Followed by juicy, savory fruit on the plate.</i> | £25.50            |                    |

*Please ask for our more extensive Dungeon Restaurant Wine List, should you wish a larger selection. All Wines have an Alcoholic content between 4-15% by volume. All prices are inclusive of V.A.T.*

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## Rosé Wines

Per Bottle

152 *Graham Beck*

£19.20

*South Africa, Pinno Rose*

*This rose is a vibrant fruity wine with a lively pink hue. On the palate it is fresh, crisp and clean with soft fruit and elegant finish.*

## Orangery Half Wine Bottle Selection

### White Wines

202 *Chablis, Domaine Jean*

£13.90

*Claude Martin*

*France*

*Crisp and Dry with Racy Acidity and Taught Apple and Citrus Fruit Flavours. Well Balanced, showing some Complexity and a Clean Refreshing Finish.*

### Red Wines

205 *Fleurie, "Reserve",*

£13.50

*Caves de Fleurie*

*France*

*Attractive, Strawberry Bouquet and Silky on the Palate.*