



THE
ORANGERY
CANNIZARO HOUSE

À LA CARTE MENU



THE
ORANGERY
CANNIZARO HOUSE

PIATTO DEL GIORNO

Making everyday at
The Orangery special

MAIN COURSE SERVED WITH A
175ML GLASS OF HOUSE WINE | £19.95

Please ask your server
& brighten up your day

MONDAY

SICILIAN ROAST
CHICKEN

TUESDAY

RIGATONI CON
SALSICCIA

WEDNESDAY

CHICKEN & PESTO
PIZZA

THURSDAY

AUBERGINE &
HALLOUMI
PARMIGLIANA BAKE

FRIDAY

RISOTTO
NERO

SATURDAY

RACK OF LAMB
FOR TWO
*£29.50 supp per person

SUNDAY

ROAST
PORCHETTA

HAPPY HOURS

MONDAY-FRIDAY | 3:00PM-7:00PM | £8 EACH
All Champagne cocktails | 2 bottles of Vedett
125ml glass of house Champagne

PRIX FIXE

2 COURSES - £24.95 | 3 COURSES - £29.95
Add a 175ml glass of house wine or bottle of beer for £3.50

MINISTRONE SOUP (231kcal)

BRUSCHETTA AL POMODORO (486kcal)

Classic tomato and basil on toasted Altamura bread [VGI]

CALAMARI (391kcal)

Fried squid with lemon and aioli

BURRATINA, SPRING VEGETABLE BROTH (562kcal)
Tapenade tuile

CHICKEN MILANESE (887kcal)

GRILLED VIOLA AUBERGINE (929kcal)

Stuffed with mozzarella, basil, served with tomato sauce

PAN-FRIED STONE BASS (341kcal)

Panzanella salad, basil pesto ♦ £4.50 Supplement

SPAGHETTI MEATBALLS (740kcal)

Beef and pork meatballs in a rich tomato marinara sauce

LIMONCELLO TIRAMISU (723kcal)

CANNOLI SICILIAN (498kcal)

Stuffed with mango mascarpone and pistachios

GELATO & SORBETTO (34kcal) [VGIA]

PIATTO DI FORMAGGI (606kcal)

A selection of Italian cheese served with biscuits
and chutneys, including Gorgonzola, Taleggio,
Fontina and Pecorino Sardo

SUNDAY LUNCH At The Orangery

Dating back to King Henry VII, meats were
traditionally roasted in front of a fire on a Sunday.
Since the 15th century, the royal bodyguards have
been known as 'Beefeaters' because of their love of
roast beef. In the 18th century the French started
calling Englishmen 'rosbifs'. Our Sunday 'rosbif'
starts with a choice of appetisers from our Italian
Market Table followed by a choice of à la carte
mains and finally a delicious dessert.

3 COURSES FOR £39.95

MENU FISSO

3 COURSES SERVED WITHIN 30 MINUTES
INCLUDES 175ML GLASS OF HOUSE WINE

Monday-Sunday

Lunch (Excluding Sunday Lunch)
Early Dinner (5:00PM-7:00PM)

CAPRESE SALAD

San Marzano tomatoes, buffalo mozzarella and aged balsamic

CHICKEN MILANESE

STUFFED AUBERGINE

Tomato and mozzarella

AFFOGATO

Vanilla ice cream, served with a shot of espresso poured over

THE ORANGERY

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL £13.95
Cuvée Hotel du Vin Champagne, Hennessy
Cognac, bitters, sugar

BELLINI ROYALE £13.95
Cuvée Hotel du Vin Champagne, Briottet Crème De Pêche, peach

FRENCH 75 £13.95
Cuvée Hotel du Vin Champagne, Tanqueray Gin,
lemon, sugar, soda

FRENCH FIZZ £13.95
Cuvée Hotel du Vin Champagne, Absolut Vodka,
Briottet Crème de Framboise, pineapple

KIR ROYALE £13.95
Cuvée Hotel du Vin Champagne, Briottet Crème
de Cassis, blackberry

MIMOSA £10.95
Cuvée Hotel du Vin Champagne, orange

CLASSIC COCKTAILS £12.95

BLOODY MARY
Absolut Vodka, tomato, spices

COSMOPOLITAN
Absolut Citron Vodka, Cointreau, cranberry, lime

GARDEN MOJITO
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower
Cordial, cucumber, mint, soda

MARGARITA
El Jimador Reposado Tequila, Cointreau, lime, agave, salt

OLD FASHIONED
Woodford Reserve Bourbon, demerara, bitters

PINA COLADA
Bacardi Coconut Rum, pineapple, cream, coconut, lime

RASPBERRY DAIQUIRI
Bacardi Carta Blanca Rum, Briottet Crème de Framboise,
bitters, lime, sugar, raspberry

MARTINIS

ESPRESSO MARTINI
Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar

PASSION FRUIT MARTINI
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur,
pineapple, passion fruit, Prosecco

SOURS

RHUBARB SOUR
Slingsby Rhubarb Gin, bitters, raspberry, lemon, sugar

WHISKEY SOUR
Woodford Reserve Bourbon, bitters, lemon,
sugar, foam

AMARETTO SOUR

Saliza Tosolini Amaretto, bitters, lemon, sugar, foam

NEGRONIS

SBAGLIATO
Campari bitters, Martini Reserva Rubino Vermouth, Prosecco

WHITE NEGRONI
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato
Vermouth

CLASSIC NEGRONI

Bombay Sapphire Gin, Campari bitters, Martini Reserva
Rubino Vermouth

NEGRONI FLIGHT £15.00
3 Negronis, Classic, White and Boulevardier

COCKTAILS AU ITALIEN £12.95

SUZETTI
Suze, Briottet Poire William, Domaine Dupont Calvados,
St Germain Elderflower Liqueur, lemon, cucumber bitters

MIA MAMA
Slingsby Gin, Limoncello, Prosecco, ginger

CANNIZARO CRUSH
Brockmans Gin, Kwai Feh Lychee Liqueur, lemon, sugar,
apple, strawberry, raspberry

PAPER PLANE
Woodford Reserve Bourbon, Amaro Montenegro, Aperol,
lemon, orange

HUGO
St Germain Elderflower Liqueur, soda, Prosecco, mint

GODFATHER
Woodford Reserve Bourbon, Saliza Amaretto, orange

GIN & TONICS £10.95

BROCKMANS
Fever-Tree Elderflower Tonic, blueberry, grapefruit

GIN MARE
Fever-Tree Indian Tonic, orange, rosemary

PUERTO DE INDIAS
Fever-Tree Slimline Tonic, strawberry, mint

SAPLING
Fever-Tree Slimline Tonic, lemon

SLINGSBY RHUBARB
Fever-Tree Elderflower Tonic, orange, raspberry

NON-ALCOHOLIC COCKTAILS £9.95

COSNOPOLITAN
Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI
Forest Everleaf, lime, honey

MARINE SPRITZ
Marine Everleaf, light Fever-Tree tonic,
cucumber, lime

NOJITO
Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGHBALL
Forest Everleaf, Fever-Tree Ginger ale, orange

À LA CARTE MENU

CICCHETTI

ITALIAN OLIVES (177kcal) £5.95
A variety of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio [VGI]

TRUFFLE & PECORINO MIXED NUTS (453kcal) £5.95
A selection of cashews, almonds, macadamia, pistachio and pecans, covered in a truffle and pecorino seasoning

FOCCACIA (502kcal) £7.95
Puglian olive oil and aged balsamic [V]

SAN FRANCISCO SOURDOUGH (383kcal) £5.95
Puglian olive oil and aged balsamic [V]

ARANCINI (302kcal) £9.50
Truffle and Parmesan

ANTIPASTI

MINISTRONE SOUP (231kcal) £10.95

BRUSCHETTA AL POMODORO (486kcal) £8.50
Classic tomato and basil on toasted Altamura bread [VGI]

CALAMARI (391kcal) £9.50
Fried squid with lemon and aioli

DORSET CRAB, AVOCADO & CITRUS TIAN (199kcal) £13.50
Chili and mint dressing

GRILLED ASPARAGUS, CRISPY PROSCIUTTO WITH FRIED DUCK EGG (194kcal) £10.95

BURRATINA, SPRING VEGETABLE BROTH (562kcal) £9.95
Tapenade tuile

ANTIPASTI MISTO (335/672kcal) £9.50 | £19.50
Italian cold meats and cheese plate

CLASSIC CAESAR SALAD (454kcal) £8.50
Romaine lettuce, croutons, Parmesan and Caesar dressing

PIZZA

GARLIC PIZZA BREAD (763kcal) £7.95
Pizza base with garlic butter [V]

MARGHERITA (1,069kcal) £15.95
Classic tomato marinara base with mozzarella [V]

PEPPERONI & GUINDILLA CHILLI (1,180kcal) £17.95

PROSCIUTTO E FUNGI (1,190kcal) £17.95
Prosciutto and mushroom

ANCHOVIES, CAPERS, OLIVES & ONION (1,123kcal) £16.95

CARCIOFI (1,217kcal) £17.95
Grilled artichokes, tomato, green olives, mozzarella, Taleggio and pecorino [V]

PRIMI PIATTI

LINGUINI ALLA CARBONARA (1,045kcal) £18.95
Pancetta, Parmesan, black pepper and cream

TORTELLINI DI SPINACI E RICOTTA (739kcal) £18.95
Roasted walnuts, Parmesan and baby spinach [V]

SPAGHETTI ALLE VONGOLE (481kcal) £19.95
Clams, garlic, chilli, white wine and parsley

SPAGHETTI MEATBALLS (740kcal) £18.95
Beef and pork meatballs in a rich tomato marinara sauce

○ *Supplement for dinner inclusive guests apply to some dishes, as indicated.*

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Cicchetti, Antipasti and/or Dolce and Pizza, Primi Piatti, Secondi Piatti or Special.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 13.5% will be added to your bill.



For further information on allergens please scan here

HOTELDUVIN.com

THE ORANGERY

SECONDI PIATTI

FILLET STEAK 200G (840kcal) £39.50
21 day aged, served with fries, Provençal tomato and watercress ○ £19.50 Supplement

CHICKEN MILANESE (887kcal) £19.95
Fennel and rocket salad, gremolata

ROAST VEAL CUTLET (826kcal) £48.50
Tomato, spinach purée and gorgonzola ○ £28.50 Supplement

MIXED GRILLED FISH & SHELLFISH (517kcal) £26.95
Fennel, salsa verde ○ £6.95 Supplement

ROAST SALMON (772kcal) £27.95
Parmesan polenta cake and salsa verde ○ £7.95 Supplement

PAN-FRIED STONE BASS (341kcal) £24.50
Panzanella salad, basil pesto ○ £4.50 Supplement

CRISPY LENTILS (715kcal) £17.95
Caramelised onions, Gorgonzola and tomato sauce [V]

GRILLED VIOLA AUBERGINE (929kcal) £17.95
Stuffed with mozzarella, basil, served with tomato sauce

CANNIZARO HOUSE SALAD (284kcal) £13.50
Baby kale, edamame beans, quinoa and alfalfa sprouts [VGI]
Add: Chicken (117kcal) £6.00 | Smoked mackerel (193kcal) £6.00
Halloumi (206kcal) £6.00 [V] ○ 1 topping included

SPECIAL (FOR TWO)

HERB CRUSTED RACK OF LAMB, POTATO & PARMESAN GRATIN (2,143kcal) £99.50
Mint pesto, red wine jus ○ £29.50 Supplement per person

CONTORNI

FRIES (494kcal) [V] £4.95

PARMESAN & TRUFFLE FRIES (541kcal) £5.95

ZUCCHINI FRITTI (386kcal) £4.95
Deep fried shoestring courgettes [V]

TENDERSTEM BROCCOLI (28kcal) £4.95
Lemon and garlic [V]

CARROTS (112kcal) £4.95
Steamed with caper berries [V]

RUCCOLA & PARMESAN SALAD (221kcal) £4.95
Balsamic dressing

FENNEL FRITTO (330kcal) £4.95
Romesco sauce [V]

DOLCE

AFFOGATO (74kcal) £7.50
Vanilla ice cream, served with a shot of espresso poured over [V]

LIMONCELLO TIRAMISU (723kcal) £10.50

WARM CHOCOLATE PUDDING (1,136kcal) £10.95
Amaretti biscuits, honey crème fraîche

CANNOLI SICILIAN (498kcal) £11.50
Stuffed with mango mascarpone and pistachios

ZABAGLIONE TRIFLE (334kcal) £8.95
Panettone and cherries

GELATO & SORBETTO (34kcal) [VGI] per scoop £2.75

PIATTO DI FORMAGGI (606kcal) £9.95
A selection of Italian cheese served with biscuits and chutneys, including Gorgonzola, Taleggio, Fontina and Pecorino Sardo
○ £2.95 Supplement



THE ORANGERY WINE LIST

Wine; one of the core features of The Orangery and Lounge Bar at Cannizaro House.

We are here to assist you in exploring and discovering, or simply enjoy your favourites. Our expert in-house wine ambassadors and bar teams can draw from a cellar boasting an extensive array of wines, from around the world, from traditional quality Bordeaux and Burgundy through to our wide variety of wines from across Italy, which is the focal point of our cuisine in The Orangery. You will find us passionate, yet unpretentious; enthusiastic, but not elitist.

From a perfectly chilled crisp Vermentino whilst relaxing in the bar through to one of our Super Tuscans with a hearty Osso Bucco in The Orangery. We have a selection of wines we are immensely proud of, from across the many notable wine appellations in Italy, providing a range of options for all tastes and occasions that harmonise with our dishes on our menu.

Perhaps you would like to grow your knowledge and join us for an informal yet informative wine tasting with our sommeliers and wine ambassadors; or join one of our fabulous wine dinners, co-hosted by some of the world's greatest producers.

We hope you enjoy perusing the regions and the choice of wines we currently feature within our wine list... Saluti!



THE ORANGERY WINE MAP

Whilst we have a range of wines from around the world available as part of our extensive list, we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in Italy.

Here you will find an overview of each of the regions and the wines currently featured within this list:

PIEMONTE:

*Gavi di Gavi, La Minaia, Nicola Bergaglio
Roero Arneis, Pradalupo by Fontanafredda, Fontanafredda
* Nebbiolo, Avamposti Altrove
Nebbiolo, Ascheri, Langhe, San Giacomo
Barolo, Marcesasco, Renato Ratti
Barolo, Proprietà Fontanafredda, Fontanafredda
Moscato d'Asti, Alasia*

TRENTINO:

** Gewurztraminer, Bottega Vinai*

FRIULI-VENEZIA GIULIA:

** Pinot Grigio, Puiatti
Traminer, Puiatti*

VENETO:

** Prosecco, Extra Dry NV, Fiol
Soave Vintage by Bertani
Valpolicella Ripasso, 'Capitel della Crosara' Montessor
Amarone della Valpolicella, Monte Zovo*

TUSCANY:

*Chianti Classico Riserva, Castellani
Brunello di Montalcino, Il Poggione, Montalcino
Il Blu, Brancaia
Arcanum, Tenuta di Arceno
Tignanello, Antinori
Sassicaia Bolgheri, Tenuta San Guido*

ABRUZZO & MOLISE:

** Montepulciano, Aglianico, Biferno Rosso by Palladino*

BASILICATA:

Aglianico del Vulture, Calice, Donato D'Angelo

SARDINIA:

Vermentino di Sardegna, Tino, Mora & Memo

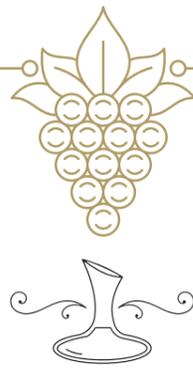
SICILY:

** Vermentino, Zagare, Terre Siciliane
* Nero d'Avola, La Segreta, Planeta
Chardonnay, Planeta*

PUGLIA:

*Fiano, Zin, Produttori Di Manduria
Negroamaro, Casato di Melzi, Salento
Primitivo, Varvaglione*

** This symbol shows wines that are available by the glass.*



TO DECANT OR NOT TO DECANT?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

THE ORANGERY WINE LIST

CHAMPAGNE & SPARKLING WINE

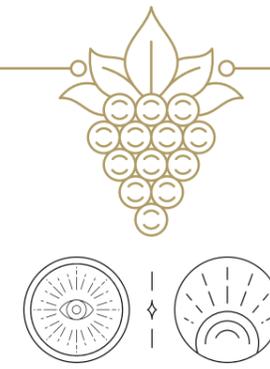
	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£8.50	£45.00
HENNERS BRUT NV East Sussex, England	£12.50	£72.95
CUVÉE HOTEL DU VIN Lombard, France	£13.00	£74.95
LANSON PÈRE ET FILS France	£15.95	£92.95
LANSON ROSÉ France	£16.95	£99.95

WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps, Vin de France	£7.65	£10.95	£20.95	£30.95
VERMENTINO Zagare, Terre Siciliane (Sicily), Italy	£8.65	£12.50	£24.50	£35.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£9.65	£13.50	£26.95	£39.95
GEWURZTRAMINER Bottega Vinai, Trentino, Italy	£9.95	£13.95	£26.95	£40.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.95	£14.15	£28.50	£41.95
VERDEJO Elias Mora, Rueda, Spain	£9.95	£14.15	£28.50	£41.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£10.50	£14.95	£28.95	£42.95
CHARDONNAY Kendall Jackson, Vintners Reserve, California, USA	£13.50	£18.50	£34.95	£51.95

ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ Anciens Temps, Vin de France	£7.65	£10.95	£20.95	£30.95	
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley, South Australia	£9.65	£13.50	£26.95	£39.95	
PROVENCE ROSÉ Chateau Léoube, Côtes de Provence, France [Organic]	£11.95	£16.95	£33.95	£49.95	£97.95
SECRET DE LÉOUBE ROSÉ Côtes de Provence, France [Organic]				£59.95	



OLD WORLD vs NEW WORLD

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

THE ORANGERY WINE LIST

RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE Anciens Temps, Vin de France	£7.65	£10.95	£20.95	£30.95
NERO D'AVOLA La Segreta, Planeta, Sicily, Italy	£8.65	£12.50	£24.50	£35.95
MONTEPULCIANO Aglianico, Biferno Rosso by Palladino, Abruzzo & Molise, Italy	£9.65	£13.50	£26.50	£39.50
MALBEC BY HOTEL DU VIN Mendoza, Argentina	£9.95	£13.95	£26.95	£40.95
BEAUJOLAIS Brouilly, Louis Tete, France	£10.25	£14.15	£28.50	£41.95
NEBBIOLO Avamposti Altroue, Piemonte, Italy	£10.25	£14.15	£28.50	£41.95
PINOT NOIR Seifried Estate, Nelson, New Zealand	£12.50	£17.50	£34.95	£51.95
RIOJA RESERVA Lealtanza, Altanza, Spain	£12.95	£18.50	£36.95	£54.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
MOSCATO D'ASTI Alasia, Italy (750ml bottle)			£26.95
TOKAJI Late Harvest by Royal Tokaj, Hungary (500ml)	£5.00	£9.95	£46.95
LICOR DE TANNAT Familia Deicas, Uruguay (500ml)	£6.00	£11.95	£56.95
RESERVE BLENDED PORT Six Grapes by Graham's, Portugal (750ml)	£3.00	£5.95	£36.95
10 YEAR OLD TAWNY Graham's, Portugal (750ml)	£4.00	£7.95	£49.95
20 YEAR OLD TAWNY Graham's, Portugal (750ml)	£6.00	£11.95	£84.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.
A discretionary service charge of 13.5% will be added to your bill. All prices in GBP and include VAT.
For special dietary requirements or allergy information, please speak with our staff before ordering.



THE ORANGERY SIGNATURE SELECTION

CHAMPAGNE & SPARKLING WINE	<i>bottle</i> 750ml
<i>JANSZ, CUVÉE ROSÉ, NV Tasmania, Australia</i>	£56.95
<i>LOMBARD, BLANC DE NOIR, BRUT NATURE Grand Cru, Verzenay</i>	£112.95
<i>LANSON, BLANC DE BLANCS France</i>	£129.95
<i>LAURENT-PERRIER VINTAGE France</i>	£132.95
<i>GRAND SIÈCLE BY LAURENT-PERRIER France</i>	£269.95

WHITE WINE - ITALY	<i>bottle</i> 750ml
<i>GAVI DI GAVI La Minaia, Nicola Bergaglio, Piemonte</i>	£42.95
<i>TRAMINER Puiatti, Friuli-Venezia Giulia</i>	£44.95
<i>FLANO Zin, Produttori Di Manduria, Puglia</i>	£52.95
<i>ROERO ARNEIS Pradalupo by Fontanafredda, Piemonte</i>	£54.95
<i>VERMENTINO Di Sardegna, Tino, Mora & Memo, Sardinia</i>	£56.95
<i>SOAVE Vintage by Bertani, Veneto</i>	£58.95
<i>CHARDONNAY Planeta, Sicily</i>	£78.95

WHITE WINE - REST OF THE WORLD	
<i>FLORÃO Quinta da Fonte Souto, Alentejo, Portugal</i>	£39.95
<i>RIESLING Trimbach, Alsace, France</i>	£48.95
<i>ALBARIÑO Lías by Martin Codax, Rías Baixas, Spain</i>	£48.95
<i>SEMILLON Vergelegen Reserve, South Africa</i>	£49.95
<i>GEWURZTRAMINER Classic, Hugel, Alsace, France</i>	£54.95
<i>SANCERRE 'Le Pierrier', Domaine Thomas, Loire Valley, France</i>	£72.95
<i>POUILLY-FUMÉ Villa Paulus, Domaine Masson-Blondelet, Loire Valley, France</i>	£74.95
<i>CHABLIS 1ER CRU Montmains, Olivier Tricon, Chablis, France</i>	£74.95
<i>CHARDONNAY Patz and Hall, Sonoma Coast, California, United States</i>	£94.95
<i>CONDRIEU La Petite Côte, Yves Cuilleron, Rhône Valley, France</i>	£102.95
<i>MEURSAULT Bouchard Père & Fils, Burgundy, France</i>	£129.95
<i>PULIGNY MONTRACHET Domaine Pernot Belicard, Burgundy, France</i>	£132.95



THE ORANGERY SIGNATURE SELECTION

RED WINE - ITALY	<i>bottle</i> 750ml
<i>NEGROAMARO Casato di Melzi, Salento</i>	£37.95
<i>PRIMITIVO Varvaglione, Puglia [Organic]</i>	£39.95
<i>CHianti Classico Riserva, Castellani</i>	£39.95
<i>AGLIANICO DEL VULTURE Calice, Donato D'Angelo, Basilicata</i>	£42.95
<i>NEBBIOLO Ascheri, San Giacomo, Langhe, Piemonte</i>	£44.95
<i>VALPOLICELLA RIPASSO 'Capitel della Crosara' Montresor, Veneto</i>	£48.95
<i>BRUNELLO DI MONTALCINO Il Poggione, Montalcino, Tuscany</i>	£94.95
<i>AMARONE Della Valpolicella, Monte Zovo, Veneto</i>	£96.95
<i>BAROLO Marcanasco, Renato Ratti, Piemonte</i>	£109.95
<i>BAROLO Proprietà Fontanafredda, Fontanafredda, Piemonte</i>	£119.95

SUPER TUSCANS:	
<i>IL BLU Brancaia, Tuscany</i>	£139.00
<i>ARCANUM Tenuta di Arceno, Tuscany</i>	£169.00
<i>TIGNANELLO Antinori, Tuscany</i>	£289.00
<i>SASSICIA Bolgheri, Tenuta San Guido, Tuscany</i>	£599.00

RED WINE - REST OF THE WORLD	
<i>SPÄTBURGUNDER Trocken, Messmer, Germany</i>	£45.95
<i>SHIRAZ The Riebke, Teusner, Barossa Valley, South Australia, Australia</i>	£54.95
<i>ALTITUDES RED Ixsir, Lebanon</i>	£54.95
<i>ZINFANDEL Edmeades, Mendocino County, California, USA</i>	£56.95
<i>CABERNET SAUVIGNON Thelema, Western Cape, South Africa</i>	£62.95
<i>RIOJA Reserva, Unica, Sierra Cantabria, Spain</i>	£68.95
<i>MARANGES 1ER CRU La Fuisse, Burgundy, France</i>	£74.95
<i>CHATEAUNEUF DU PAPE Domaine Chante Cigale, Southern Rhône, France</i>	£76.95
<i>PRELUDIO "Barrel Select" by Familia Deicas, Uruguay</i>	£76.95
<i>MALBEC Cadus Single Vineyard, 'Finca Las Torcasas', Lujan de Cuyo, Mendoza, Argentina</i>	£92.95
<i>MARGAUX Château Tayac, Bordeaux, France</i>	£92.95
<i>PINOT NOIR Adelsheim, Willamette Valley, Oregon, USA</i>	£99.95
<i>SAINT-ÉMILION GRAND CRU Château Tour Baladoz, Bordeaux, France</i>	£102.95
<i>CABERNET SAUVIGNON Palermo by Orin Swift, Napa Valley, California, USA</i>	£104.95
<i>MAS LA PLANA [Cabernet Sauvignon], Familia Torres, Penedès, Spain</i>	£106.95
<i>POMEROL Château Mazeyres, Bordeaux, France</i>	£112.95
<i>CHASSAGNE-MONTRACHET Thomas Morey, Rouge Vieilles Vignes, Burgundy, France</i>	£114.95
<i>GEVREY-CHAMBERTIN Joseph Drouhin, Burgundy, France</i>	£129.95
<i>CÔTE RÔTIE Guigal, Brune et Blonde, Rhône Valley, France</i>	£134.95
<i>SAINT-JULIEN Château Talbot, Grand Cru Classé, Bordeaux, France</i>	£149.95



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