



À LA CARTE MENU



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

PAN FRIED
POLENTA CAKE

TUESDAY

SPAGHETTI
MEATBALLS

WEDNESDAY

PROSCIUTTO
E FUNGI



THURSDAY

SICILIAN ROAST
CHICKEN

FRIDAY

PAVE OF COD

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

MONDAY-THURSDAY | 12:00PM-7:00PM

CURRIED PARSNIP SOUP (169kcal) [VGI]

CALAMARI (416kcal)

Fried squid with lemon and aioli

BURRATINA (643kcal) [V]

Grilled viola aubergine and tomato pesto

ROAST FREE RANGE TURKEY BALLOTINE (779kcal)

Served with all of the traditional trimmings

PAN FRIED POLENTA CAKE & MORELS (918kcal)

Wilted spinach, tarragon, truffle and mushroom sauce [VGI]

PAVE OF COD (330kcal)

Curried cauliflower purée, vinaigrette of pomegranate,
golden raisins, red onion and lime

PEAR & GINGERBREAD TRIFLE (525kcal)

Poached pears, gingerbread, custard and vanilla cream

“ORIADO” VALRHONA CHOCOLATE TERRINE (458kcal)

Armagnac soaked prune D’agen, crème Chantilly [VGI]

PIATTO DI FORMAGGI (606kcal)

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

FESTIVE SUNDAY LUNCHESES 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 á la carte
mains and finally a delicious dessert.

3 COURSES FOR £39.95

FESTIVE AFTERNOON TEA At The Orangery

Elegant Afternoon Indulgence Awaits

Join us and all of fashionable society to sip tea and nibble
on sandwiches in the middle of the afternoon. With a fine
selection of finger sandwiches, cakes and scones with jam
and clotted cream.

£52.50 PER PERSON

Including a glass of Lanson Père et Fils Brut NV or Rosé
Single glass not quite sufficient? You can upgrade and
include a full bottle for just £40.

THE ORANGERY

CHAMPAGNE COCKTAILS

HOTEL DU VIN FIZZ £15.00

Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet
Crème de Framboise, pineapple

CLASSIC CHAMPAGNE COCKTAIL £15.00

Cuvée Hotel du Vin Champagne, Hennessy Cognac,
bitters, sugar

BELLINI ROYALE £15.00

Cuvée Hotel du Vin Champagne,
Briottet Crème de Pêche, peach

CLASSIC COCKTAILS

BLOODY MARY Sapling Vodka, tomato, spices £14.00

COSMOPOLITAN £13.00

Absolut Citron Vodka, Cointreau, cranberry, lime

GARDEN MOJITO £14.00

Hendricks Gin, St Germain Elderflower Liqueur,
Elderflower Cordial, cucumber, mint, lime, soda

MARGARITA £13.00

818 Blanco Tequila, Cointreau, lime, agave, salt

OLD FASHIONED £14.00

Woodford Reserve Bourbon, demerara, bitters

PINA COLADA £14.00

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

DAIQUIRI (Raspberry/ Peach/ Passion fruit) £13.00

Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime

WHISKEY SOUR £14.00

Woodford Reserve Bourbon, bitters, lemon, sugar, foam

MARTINIS

ESPRESSO MARTINI £14.00

Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar

PASSION FRUIT MARTINI £14.00

Absolut Vanilia Vodka, Passoã Passion fruit Liqueur,
pineapple, passion fruit syrup, passion fruit, Prosecco

GRAPESKIN MARTINI £14.00

Graham’s Six Grapes, Discarded Grape Skin Vodka,
cranberry, lime, sugar, cassis, bitters

ORANGE MARTINI £14.00

Slingsby Marmalade, orgeat, orange curacao, lime,
orange juice, bitters

CLASSIC MARTINI (your way) £14.00

Tanqueray Gin, Noilly Pratt, bitters

NEGRONIS

BOULEVARDIER £13.00

Woodford Reserve Bourbon, Campari bitters,
Martini Reserva Rubino Vermouth

WHITE NEGRONI £13.00

Tanqueray Gin, Italicus Liqueur, Martini Reserva
Ambrato Vermouth

CLASSIC NEGRONI £13.00

Bombay Sapphire Gin, Campari bitters,
Martini Reserva Rubino Vermouth

NEGRONI FLIGHT £15.00

3 Negronis, Classic, White and Boulevardier

FRENCH 75 £15.00

Cuvée Hotel du Vin Champagne, Tanqueray Gin,
lemon, sugar

KIR ROYALE £15.00

Cuvée Hotel du Vin Champagne,
Briottet Crème de Cassis, blackberry

SPECIALS

BARREL AGED NEGRONI £14.00

Tanqueray Gin, Martini Reserva Rubino Vermouth,
Campari, fig

MINT & BASIL MOJITO £14.00

Bacardi Carta Blanca Rum, soda, basil, mint, sugar, bitters

OLIVE OIL MARTINI £14.00

Belvedere Vodka, Martini Reserva Ambrato Vermouth,
Olive oil, lemon, olives

SMOKED OLD FASHIONED £16.00

Aberlour A’bunadh Single Malt Whisky, vanilla, bitters

SPICY SAFFRON & ORANGE £15.00

MARGARITA

818 Blanco Tequila, Cointreau, lime, saffron, spices

THYME & ROSEMARY £14.00

AMARETTO SOUR

Saliza Tosolini Amareto, lemon, thyme, bitters

TONICS £13.00

BROCKMANS

Fever-Tree Elderflower Tonic, blueberries, grapefruit

GIN MARE

Fever-Tree Indian Tonic, orange, rosemary

SLINGSBY RHUBARB

Fever-Tree Elderflower Tonic, orange, strawberry

PORT & TONIC

Graham’s Blend No.5 White Port, Fever-Tree Mediterranean
Tonic, lemon, mint

NON-ALCOHOLIC COCKTAILS £11.00

COSNOPOLITAN

Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI

Forest Everleaf, lime, honey

PASSION FRUIT FOREST MARTINI

Forest Everleaf, Passion fruit syrup, passion fruit puree,
pineapple, lime

NO-JITO

Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGHBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

À LA CARTE MENU

CICCHETTI

ITALIAN OLIVES <small>(177kcal)</small> A variety of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio [VGI]	£5.95	FOCCACIA <small>(502kcal)</small> Puglian olive oil and aged balsamic [V]	£7.95
TRUFFLE & PECORINO MIXED NUTS <small>(453kcal)</small> A selection of cashews, almonds, macadamia, pistachio and pecans, covered in a truffle and pecorino seasoning	£5.95	ARANCINI <small>(302kcal)</small> Truffle and Parmesan	£9.50

ANTIPASTI

CURRIED PARSNIP SOUP <small>(169kcal)</small> Coriander yoghurt [VGI]	£9.95	ROAST SCALLOP RISOTTO <small>(554kcal)</small> Aged Parmesan <small>○ £8.50 Supplement per person</small>	£18.50
CALAMARI <small>(416kcal)</small> Fried squid with lemon and aioli	£9.95	BURRATINA <small>(643kcal)</small> Grilled viola aubergine and tomato pesto [V]	£13.50
ANTIPASTI MISTO <small>(335/672kcal)</small> Italian cold meats and cheese plate	£9.50 £19.50	GNOCCHI, SALSA VERDI <small>(206kcal/351kcal)</small> Shaved vegan parmesan [VGI]	£8.95 £19.50
CLASSIC CAESAR SALAD <small>(454kcal)</small> Romaine lettuce, anchovies, croutons, Parmesan and Caesar dressing	£8.50	CLASSIC PRAWN COCKTAIL <small>(287kcal)</small> Iceberg, pink grapefruit and avocado	£10.50

PIZZA

GARLIC PIZZA BREAD <small>(763kcal)</small> Pizza base with garlic butter [V]	£7.95	PROSCIUTTO E FUNGI <small>(1,190kcal)</small> Prosciutto and mushroom	£17.95
MARGHERITA <small>(1,069kcal)</small> Classic tomato marinara base with mozzarella [V]	£15.95	ANCHOVIES, CAPERS, OLIVES & ONION <small>(1,123kcal)</small>	£16.95
PEPPERONI & GUINDILLA CHILLI <small>(1,180kcal)</small>	£17.95	CARCIOFI <small>(1,217kcal)</small> Grilled artichokes, tomato, green olives, mozzarella, Taleggio and pecorino [V]	£17.95

PRIMI PIATTI

LINGUINI ALLA CARBONARA <small>(1,045kcal)</small> Pancetta, Parmesan, black pepper and cream	£18.95	SPAGHETTI ALLE VONGOLE <small>(481kcal)</small> Clams, garlic, chilli, white wine and parsley	£19.95
TORTELLINI DI SPINACI E RICOTTA <small>(739kcal)</small> Roasted walnuts, Parmesan and baby spinach [V]	£18.95	SPAGHETTI MEATBALLS <small>(740kcal)</small> Beef and pork meatballs in a rich tomato marinara sauce	£18.95

○ 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 <small>(875kcal)</small> 21 day aged, served with fries, Provençal tomato and watercress <small>○ £19.50 Supplement</small>	£39.50	ROAST FREE RANGE TURKEY BALLOTINE <small>(779kcal)</small> Served with all of the traditional trimmings	£20.95
DAUBE OF BEEF PROVENÇALE <small>(505kcal)</small> Pommes purée, pancetta, mushrooms and glazed baby onions <small>○ £2.50 Supplement</small>	£27.50	PAVE OF COD <small>(330kcal)</small> Curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime	£23.95
SICILIAN ROAST CHICKEN <small>(1,012kcal)</small> Rosemary, lemon and polenta roast potatoes	£21.95	PAN FRIED POLENTA CAKE & MORELS <small>(918kcal)</small> Wilted spinach, tarragon, truffle and mushroom sauce [VGI]	£18.50
GRILLED MIXED FISH & SHELLFISH <small>(517kcal)</small> Scallops, prawns, monkfish and bass with fennel, salsa verde <small>○ £6.95 Supplement</small>	£26.95	CANNIZARO HOUSE SALAD <small>(284kcal)</small> Baby kale, edamame beans, quinoa and alfalfa sprouts [VGI] Add: <small>○ 1 topping included</small> Chicken <small>(117kcal)</small> £6.00 Tiger prawns <small>(193kcal)</small> £6.00 Grilled Halloumi <small>(206kcal)</small> £6.00 [VGI]	£13.50
ROAST SALMON <small>(777kcal)</small> Parmesan polenta cake and salsa verde <small>○ £7.95 Supplement</small>	£27.95		

SPECIAL (FOR TWO)

HERB CRUSTED RACK OF LAMB, POTATO & PARMESAN GRATIN <small>(2,143kcal)</small> Mint pesto <small>○ £29.50 Supplement per person</small>	£99.50
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CONTORNI

FRIES <small>(494kcal)</small> [V]	£5.95	RUCCOLA & PARMESAN SALAD <small>(221kcal)</small> Balsamic dressing	£5.95
PARMESAN & TRUFFLE FRIES <small>(541kcal)</small>	£5.95	SPINACH <small>(139kcal)</small> Lemon [V]	£5.95
ZUCCHINI FRITTI <small>(386kcal)</small> Deep fried shoestring courgettes [V]	£5.95	ROAST POTATOES <small>(148kcal)</small>	£5.95
TENDERSTEM BROCCOLI <small>(28kcal)</small> Lemon and garlic [V]	£5.95	BRUSSEL SPROUTS & CHESTNUTS <small>(96kcal)</small>	£5.95
HONEY GLAZED CHANTERRAY CARROTS & PICCOLO PARSNIPS <small>(222kcal)</small>	£5.95		

DOLCE

AFFOGATO <small>(74kcal)</small> Vanilla ice cream, served with a shot of espresso poured over [V]	£7.50	WARM STICKY FIGGY PUDDING <small>(597kcal)</small> Red wine and toffee sauce, vanilla ice cream	£10.95
“ORLADO” VALRHONA CHOCOLATE TERRINE <small>(458kcal)</small> Armagnac soaked prune D’agen, crème Chantilly [VGI]	£10.95	GELATO & SORBETTO <small>(34kcal)</small> [VGIA] per scoop	£2.95
TIRAMISU TROLLEY <small>(656kcal)</small>	£10.95	PIATTO DI FORMAGGI <small>(606kcal)</small> A selection of Italian cheese served with biscuits and chutneys, including Gorgonzola, Taleggio, Fontina and Pecorino Sardo <small>○ £2.95 Supplement</small>	£10.95

PEAR & GINGERBREAD TRIFLE <small>(525kcal)</small> Poached pears, gingerbread, custard and vanilla cream	£9.95
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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, Marcenasco, 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' Montresor
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

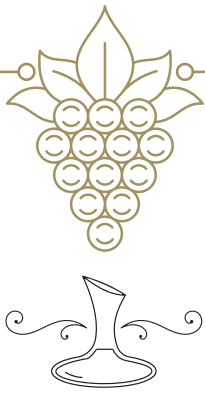
BASILICATA:
Aglianico del Vulture, Calice, Donato D'Angelo

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

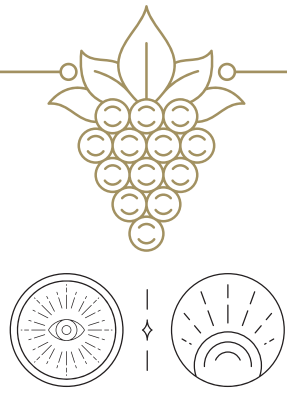
	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£8.50	£45.00
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£13.00	£74.95
LANSON PÈRE ET FILS France	£15.95	£92.95
LANSON ROSÉ France	£16.95	£99.95
LANSON GREEN BIO-ORGANIC France		£105.00

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 V1 , Journey's End, Stellenbosch, South Africa	£11.50	£15.95	£31.50	£46.95
CHABLIS Joseph Drouhin, France	£12.50	£17.95	£35.50	£52.95

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

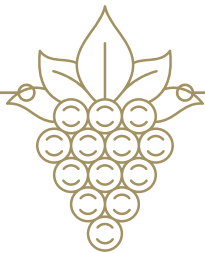
RED WINE

	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 Altrove, 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	bottle 750ml
JANSZ, CUVÉE ROSÉ, NV Tasmania, Australia	£56.95
HAMBLEDON, BLANC DE BLANCS England	£88.95
LOMBARD, BLANC DE NOIR, BRUT NATURE Grand Cru, Verzenay	£112.95
LANSON, BLANC DE BLANCS France	£129.95
LAURENT-PERRIER VINTAGE France	£132.95
GRAND SIÈCLE BY LAURENT-PERRIER France	£269.95

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

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



THE ORANGERY SIGNATURE SELECTION

RED WINE - ITALY	bottle 750ml
NEGROAMARO Casato di Melzi, Salento	£37.95
PRIMITIVO Varvaglione, Puglia [Organic]	£39.95
CHIANTI Classico Riserva, Castellani	£39.95
AGLIANICO DEL VULTURE Calice, Donato D'Angelo, Basilicata	£42.95
NEBBIOLO Ascheri, San Giacomo, Langhe, Piemonte	£44.95
VALPOLICELLA RIPASSO ‘Capitel della Crosara’ Montresor, Veneto	£48.95
BRUNELLO DI MONTALCINO Il Poggione, Montalcino, Tuscany	£94.95
AMARONE Della Valpolicella, Monte Zovo, Veneto	£96.95
BAROLO Marcenasco, Renato Ratti, Piedmonte	£109.95
BAROLO Proprietà Fontanafredda, Fontanafredda, Piemonte	£119.95
SUPER TUSCANS:	
IL BLU Brancaia, Tuscany	£139.00
ARCANUM Tenuta di Arceno, Tuscany	£169.00
TIGNANELLO Antinori, Tuscany	£289.00
SASSICALA Bolgheri, Tenuta San Guido, Tuscany	£599.00

RED WINE - REST OF THE WORLD	
SPÄTBURGUNDER Trocken, Messmer, Germany	£45.95
CHATEAU DE HAUTE-SERRRE Lucter, Cahors	£52.95
SHIRAZ The Riebke, Teusner, Barossa Valley, South Australia, Australia	£54.95
ALTITUDES RED Ixsir, Lebanon	£54.95
ZINFANDEL Edmeades, Mendocino County, California, USA	£56.95
CABERNET SAUVIGNON Thelema, Western Cape, South Africa	£62.95
RIOJA Reserva, Unica, Sierra Cantabria, Spain	£68.95
MARANGES 1ER CRU La Fussière, Burgundy, France	£74.95
CHATEAUNEUF DU PAPE Domaine Chante Cigale, Southern Rhône, France	£76.95
PRELUDIO “Barrel Select” by Familia Deicas, Uruguay	£76.95
SYRAH The Griffin by Journey’s End, Stellenbosch, South Africa	£82.95
MALBEC Cadus Single Vineyard, ‘Finca Las Torcazas’, Lujan de Cuyo, Mendoza, Argentina	£92.95
MARGAUX Château Tayac, Bordeaux, France	£92.95
PINOT NOIR Adelsheim , Willamette Valley. Oregon, USA	£99.95
SAINT-ÉMILION GRAND CRU Château Tour Baladoz, Bordeaux, France	£102.95
CABERNET SAUVIGNON Palermo by Orin Swift, Napa Valley, California, USA	£104.95
MAS LA PLANA [Cabernet Sauvignon], Familia Torres, Penedès, Spain	£106.95
POMEROL Château Mazeyres, Bordeaux, France	£112.95
CHASSAGNE-MONTRACHET Thomas Morey, Rouge Vieilles Vignes, Burgundy, France	£114.95
GEVREY-CHAMBERTIN Joseph Drouhin, Burgundy, France	£129.95
CÔTE RÔTIE Guigal, Brune et Blonde, Rhône Valley, France	£134.95
SAINT-JULIEN Château Talbot, Grand Cru Classé, Bordeaux, France	£149.95

