



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
PAN FRIED POLENTA
CAKE & MORELS

TUESDAY
SPAGHETTI
MEATBALLS

WEDNESDAY
PROSCIUTTO
E RUCOLA

THURSDAY
SICILIAN ROAST
CHICKEN

FRIDAY
ROASTED WHOLE
SEABASS

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

MINESTRONE SOUP (231kcal)

CALAMARI (416kcal)

Fried squid with lemon and aioli

BURRATINA (643kcal) [V]

Grilled viola aubergine, tomato pesto and toasted sourdough

GNOCCHI, SALSA VERDE (206kcal) [VGI]

Shaved vegan parmesan

CHICKEN MILANESE (886kcal)

Fennel and rucola salad, gremolata

ROASTED WHOLE SEABASS (337kcal)

Filled with tomatoes, olives, caper berries and Puglian olive oil

RIGATONI CON SALSICCA (697kcal)

Rigatoni pasta, sausagemeat and a spicy tomato sauce

CANNIZARO HOUSE SALAD (284kcal)

Baby kale, edamame beans, quinoa and alfalfa sprouts

Add: Chicken (117kcal) | Tiger prawns (193kcal) | Grilled halloumi (206kcal)

VANILLA PANNA COTTA, BAKED FIGS (758kcal) [VGI]

WARM CHOCOLATE PUDDING (1,136kcal)

Amaretti biscuits, honey crème fraîche

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

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.

£49.95 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 £14.00

Sapling Vodka, tomato, spices

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

PIÑA 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 purée, lime

WHISKEY SOUR £14.00

Woodford Reserve Bourbon, bitters, lemon, sugar, foam

MARTINIS

ESPRESSO MARTINI £14.00

Absolut Vodka, Tosolini Expré Liqueur, espresso, sugar

PASSION FRUIT MARTINI £14.00

Absolut Vanilia Vodka, Passoâ 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 curaçao, 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

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

KIR ROYALE

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

SPECIALS

BARREL AGED NEGRONI

Tanqueray Gin, Martini Riserva Rubino Vermouth, Campari, fig

MINT & BASIL MOJITO

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

OLIVE OIL MARTINI

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

SMOKED OLD FASHIONED

Aberlour A'bunadh Single Malt Whisky, vanilla, bitters

SPICY SAFFRON & ORANGE MARGARITA

818 Blanco Tequila, Cointreau, lime, saffron, spices

THYME & ROSEMARY AMARETTO SOUR

Saliza Tosolini Amaretto, lemon, thyme, bitters

TONICS

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

COSMOPOLITAN

Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI

Forest Everleaf, lime, honey

PASSION FRUIT FOREST MARTINI

Forest Everleaf, Passion fruit syrup, passion fruit purée, 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 (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

ANTIPASTI

MINESTRONE SOUP (231kcal) £10.95
CALAMARI (416kcal) £9.95
Fried squid with lemon and aioli
CLASSIC CAESAR SALAD (454kcal) £8.50
Romaine lettuce, anchovies, croutons, Parmesan and Caesar dressing
BURRATINA (643kcal) £13.50
Grilled viola aubergine, tomato pesto and toasted sourdough [V]

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

ARANCINI (302kcal) £9.50
Truffle and Parmesan

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]
PORCHETTA BLANCA (1,217kcal) £17.95
Rosemary porchetta, mozzarella, mascarpone, white truffle oil and Pecorino

PEPPERONI & GUINDILLA CHILLI (1,180kcal) £17.95
PROSCIUTTO E RUCOLA (1,190kcal) £17.95
Prosciutto and rocket
ANCHOVIES, CAPERS, OLIVES & ONION (1,123kcal) £16.95

PASTA

PORTLAND SHELLFISH CRAB & BLACK TAGLIOLINI PASTA (533kcal) £21.50
Sun-blushed cherry tomatoes, chilli, basil and pine nuts
RIGATONI CON SALSAICCA (697kcal) £18.95
Rigatoni pasta, sausagemeat and a spicy tomato sauce

LINGUINE ALLA CARBONARA (1,045kcal) £18.95
Pancetta, Parmesan, black pepper and cream
RAVIOLI OF PUMPKIN & SAGE (698kcal) £19.95
Burnt butter, pine nuts, rucola and Parmesan [VGI]

○ 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.



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THE ORANGERY

SECONDI PIATTI

FILLET STEAK 200G (875kcal) £39.50
21 day aged, served with fries, Provençal tomato and watercress ○ £19.50 Supplement
CHICKEN MILANESE (886kcal) £21.95
Fennel and rucola salad, gremolata
GRILLED MIXED FISH & SHELLFISH (517kcal) £26.95
Scallops, prawns, monkfish and bass with fennel, salsa verde ○ £6.95 Supplement
PAN FRIED POLENTA CAKE & MORELS (918kcal) £18.50
Wilted spinach, tarragon, truffle and mushroom sauce [VGI]

SPECIAL (FOR TWO)

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

CONTORNI

FRIES (494kcal) [V] £5.95
PARMESAN & TRUFFLE FRIES (541kcal) £6.95
ZUCCHINI FRITTI (386kcal) £5.95
Deep fried shoestring courgettes [V]
TENDERSTEM BROCCOLI (28kcal) £5.95
Lemon and garlic [V]

DOLCE

AFFOGATO (74kcal) £7.50
Vanilla ice cream, served with a shot of espresso poured over [V]
WARM CHOCOLATE PUDDING (1,136kcal) £10.95
Amaretti biscuits, honey crème fraîche
CARELLO DEL TIRAMISÙ (656kcal) £10.95
Tiramisù trolley served tableside
VANILLA PANNA COTTA, BAKED FIGS (758kcal) [VGI] £9.95

ROAST PORCHETTA (1,322kcal) £22.50
Creamy polenta, gremolata and rich pork jus

ROASTED WHOLE SEABASS (337kcal) £24.50
Filled with tomatoes, olives, caper berries and Puglian olive oil

PAVÉ OF COD (330kcal) £23.95
Curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime

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

HERB CRUSTED RACK OF LAMB, POTATO & PARMESAN GRATIN (2,143kcal) £99.50

CARROTS (112kcal) £5.95
Steamed with caper berries [V]
RUCOLA & PARMESAN SALAD (221kcal) £5.95
Balsamic dressing
SPINACH (139kcal) £5.95
Lemon [V]

SEMI FREDO & HONEY ROASTED PEARS (864kcal) £10.95
Toasted flaked almonds
GELATO & SORBETTO (34kcal) [VGIA] per scoop £2.95
PIATTO DI FORMAGGI (606kcal) £10.95
A selection of Italian cheese served with biscuits and chutneys, including Gorgonzola, Taleggio, Fontina and Pecorino Sardo



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, Marzenasco, 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

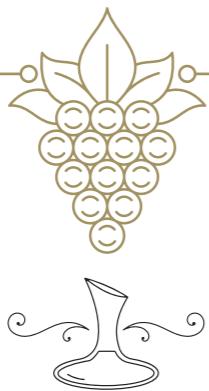
PUGLIA:

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

SICILY:

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

* 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	
<i>EINS, ZWEI, ZERO, RIESLING</i>	Leitz, Germany [Alcohol-Free]	£4.95	£27.95	
<i>PROSECCO, EXTRA DRY NV</i>	Fiol, Veneto, Italy	£8.50	£45.00	
<i>HENNERS BRUT NV</i>	East Sussex, England	£11.95	£67.95	
<i>CUVÉE HOTEL DU VIN</i>	Lombard, France	£13.00	£74.95	
<i>LANSON PÈRE ET FILS</i>	France	£15.95	£92.95	
<i>LANSON ROSÉ</i>	France	£16.95	£99.95	
<i>LANSON GREEN BIO-ORGANIC</i>	France		£105.00	
WHITE WINE		glass 175ml	glass 250ml	carafe 500ml
<i>MAISON BLANC</i>	Anciens Temps, Vin de France	£7.65	£10.95	£20.95
<i>VERMENTINO</i>	Zagare, Terre Siciliane (Sicily), Italy	£8.65	£12.50	£24.50
<i>PINOT GRIGIO</i>	Puiatti, Friuli-Venezia Giulia, Italy	£9.65	£13.50	£26.95
<i>GEWURZTRAMINER</i>	Bottega Vinai, Trentino, Italy	£9.95	£13.95	£26.95
<i>VIOGNIER</i>	Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.95	£14.15	£28.50
<i>VERDEJO</i>	Elias Mora, Rueda, Spain	£9.95	£14.15	£28.50
<i>SAUVIGNON BLANC</i>	Crowded House, Marlborough, New Zealand	£10.50	£14.95	£28.95
<i>CHARDONNAY</i>	V1, Journey's End, Stellenbosch, South Africa	£11.50	£15.95	£31.50
<i>CHABLIS</i>	Joseph Drouhin, France	£12.50	£17.95	£35.50
ROSÉ WINE		glass 175ml	glass 250ml	carafe 500ml
<i>MAISON ROSÉ</i>	Anciens Temps, Vin de France	£7.65	£10.95	£20.95
<i>ROSÉ SAUVAGE BY HOTEL DU VIN</i>	Clare Valley, South Australia	£9.65	£13.50	£26.95
<i>PROVENCE ROSÉ</i>	Chateau Léoube, Côtes de Provence, France [Organic]	£11.95	£16.95	£33.95
<i>SECRET DE LÉOUBE ROSÉ</i>	Côtes de Provence, France [Organic]			£49.95
				£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
<i>MAISON ROUGE</i>	Anciens Temps, Vin de France	£7.65	£10.95	£20.95	£30.95
<i>NERO D'AVOLA</i>	La Segreta, Planeta, Sicily, Italy	£8.65	£12.50	£24.50	£35.95
<i>MONTEPULCIANO</i>	Aglianico, Biferno Rosso by Palladino, Abruzzo & Molise, Italy	£9.65	£13.50	£26.50	£39.50
<i>MALBEC BY HOTEL DU VIN</i>	Mendoza, Argentina	£9.95	£13.95	£26.95	£40.95
<i>BEAUJOLAIS</i>	Brouilly, Louis Tete, France	£10.25	£14.15	£28.50	£41.95
<i>NEBBIOLO</i>	Avamposti Altrove, Piemonte, Italy	£10.25	£14.15	£28.50	£41.95
<i>PINOT NOIR</i>	Seifried Estate, Nelson, New Zealand	£12.50	£17.50	£34.95	£51.95
<i>RIOJA RESERVA</i>	Lealtanza, Altanza, Spain	£12.95	£18.50	£36.95	£54.95
DESSERT WINES & PORT		glass 50ml	glass 100ml		bottle
<i>MOSCATO D'ASTI</i>	Alasia, Italy (750ml bottle)				£26.95
<i>TOKAJI</i>	Late Harvest by Royal Tokaj, Hungary (500ml)	£5.00	£9.95	£46.95	
<i>LICOR DE TANNAT</i>	Familia Deicas, Uruguay (500ml)	£6.00	£11.95	£56.95	
<i>RESERVE BLENDED PORT</i>	Six Grapes by Graham's, Portugal (750ml)	£3.00	£5.95	£36.95	
<i>10 YEAR OLD TAWNY</i>	Graham's, Portugal (750ml)	£4.00	£7.95	£49.95	
<i>20 YEAR OLD TAWNY</i>	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 750ml</i>
<i>JANSZ, CUVEE ROSÉ, NV</i>	<i>Tasmania, Australia</i>	£56.95
<i>HAMBLEDON, BLANC DE BLANCS</i>	<i>England</i>	£88.95
<i>LOMBARD, BLANC DE NOIR, BRUT NATURE</i>	<i>Grand Cru, Verzenay</i>	£112.95
<i>LANSON, BLANC DE BLANCS</i>	<i>France</i>	£129.95
<i>LAURENT-PERRIER VINTAGE</i>	<i>France</i>	£132.95
<i>GRAND SIÈCLE BY LAURENT-PERRIER</i>	<i>France</i>	£269.95

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

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



THE ORANGERY SIGNATURE SELECTION

RED WINE - ITALY		<i>bottle 750ml</i>
<i>NEGROAMARO</i>	<i>Casato di Melzi, Salento</i>	£37.95
<i>PRIMITIVO</i>	<i>Varvaglione, Puglia [Organic]</i>	£39.95
<i>CHIANTI</i>	<i>Classico Riserva, Castellani</i>	£39.95
<i>AGLIANICO DEL VULTURE</i>	<i>Calice, Donato D'Angelo, Basilicata</i>	£42.95
<i>NEBBIOLI</i>	<i>Ascheri, San Giacomo, Langhe, Piemonte</i>	£44.95
<i>VALPOLICELLA RIPASSO</i>	<i>'Capitel della Crosara' Montresor, Veneto</i>	£48.95
<i>BRUNELLO DI MONTALCINO</i>	<i>Il Poggione, Montalcino, Tuscany</i>	£94.95
<i>AMARONE</i>	<i>Della Valpolicella, Monte Zovo, Veneto</i>	£96.95
<i>BAROLO</i>	<i>Marchenasco, Renato Ratti, Piedmonte</i>	£109.95
<i>BAROLO</i>	<i>Proprietà Fontanafredda, Fontanafredda, Piemonte</i>	£119.95
<i>SUPER TUSCANS:</i>		
<i>IL BLU</i>	<i>Brancaia, Tuscany</i>	£139.00
<i>ARCANUM</i>	<i>Tenuta di Arceno, Tuscany</i>	£169.00
<i>TIGNANELLO</i>	<i>Antinori, Tuscany</i>	£289.00
<i>SASSICALA</i>	<i>Bolgheri, Tenuta San Guido, Tuscany</i>	£599.00
RED WINE - REST OF THE WORLD		
<i>SPÄTBURGUNDER</i>	<i>Trocken, Messmer, Germany</i>	£45.95
<i>CHATEAU DE HAUTE-SERRE</i>	<i>Lucter, Cabors</i>	£52.95
<i>SHIRAZ</i>	<i>The Riebke, Teusner, Barossa Valley, South Australia, Australia</i>	£54.95
<i>ALTITUDES RED</i>	<i>Ixsir, Lebanon</i>	£54.95
<i>ZINFANDEL</i>	<i>Edmeades, Mendocino County, California, USA</i>	£56.95
<i>CABERNET SAUVIGNON</i>	<i>Thelema, Western Cape, South Africa</i>	£62.95
<i>RIOJA</i>	<i>Reserva, Unica, Sierra Cantabria, Spain</i>	£68.95
<i>MARANGES 1ER CRU</i>	<i>La Fussière, Burgundy, France</i>	£74.95
<i>CHATEAUNEUF DU PAPE</i>	<i>Domaine Chante Cigale, Southern Rhône, France</i>	£76.95
<i>PRELUDIO</i>	<i>"Barrel Select" by Familia Deicas, Uruguay</i>	£76.95
<i>SYRAH</i>	<i>The Griffin by Journey's End, Stellenbosch, South Africa</i>	£82.95
<i>MALBEC</i>	<i>Cadus Single Vineyard, 'Finca Las Torcas', Lujan de Cuyo, Mendoza, Argentina</i>	£92.95
<i>MARGAUX</i>	<i>Château Tayac, Bordeaux, France</i>	£92.95
<i>PINOT NOIR</i>	<i>Adelsheim, Willamette Valley, Oregon, USA</i>	£99.95
<i>SAINT-ÉMILION GRAND CRU</i>	<i>Château Tour Baladoz, Bordeaux, France</i>	£102.95
<i>CABERNET SAUVIGNON</i>	<i>Palermo by Orin Swift, Napa Valley, California, USA</i>	£104.95
<i>MAS LA PLANA</i>	<i>[Cabernet Sauvignon], Familia Torres, Penedès, Spain</i>	£106.95
<i>POMEROL</i>	<i>Château Mazeyres, Bordeaux, France</i>	£112.95
<i>CHASSAGNE-MONTRACHET</i>	<i>Thomas Morey, Rouge Vieilles Vignes, Burgundy, France</i>	£114.95
<i>GEVREY-CHAMBERTIN</i>	<i>Joseph Drouhin, Burgundy, France</i>	£129.95
<i>CÔTE RÔTIE</i>	<i>Guigal, Brune et Blonde, Rhône Valley, France</i>	£134.95
<i>SAINT-JULIEN</i>	<i>Château Talbot, Grand Cru Classé, Bordeaux, France</i>	£149.95

