



THE
ORANGERY
CANNIZARO HOUSE



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

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

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 TLAN (199kcal) £13.50
Chili and mint dressing

GRILLED PEACHES, MOZZARELLA & CRISPY PROSCIUTTO (207kcal) £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