

THE
ORANGERY
TOTTENHAM COURT ROAD

The Orangery is home to 35,000 plants cultivated using hydroponic and vertical farming techniques, yielding the equivalent of 1.1 acres of traditional farmland.

We offer a unique dining experience by integrating an on-site hydroponic vertical farm into our design, providing ultra-fresh, pesticide-free produce for our seasonal menus.

COCKTAILS

14.50

- Basil & Peach Gimlet - Gin, wine cordial, basil
Got Thyme? - Cocchi, thyme & tonic
Amaretto & Sage Sour Spritz - Amaretto, sage, prosecco
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Sourdough, whipped farm butter (v)	5.5
Split yellow pea hummus, chia seed cracker, seed oil (ve)	8.5
Slow roasted leek soup, crispy leeks, farm herbs (v)	10.5
La Latteria burrata, tenderstem broccoli, chilli oil, focaccia (v)	12.5
Gnocchi with butternut squash, farm kale, crispy sage oil, ricotta (v)	16.5
Roasted Kent cauliflower, white beans, pickled shallot (ve)	18
Aged beef smash burger, farm lettuce, Red Leicester, tomato, pickles	18.5
Hereford beef sirloin, pickled shallot, farm herb salad	29
Grilled Rye Bay stone bass, smoked Essex barley, Dorset chilli	29
Orangery farm salad, herb vinaigrette (ve)	8
Beef dripping potatoes, sour cream, chives	8
Purple sprouting broccoli, garlic, hazelnut dressing (ve)	8
Panzanella salad with Isle of Wight tomatoes, sourdough croutons, cucumber, red onion, crispy capers, lemon dressing (ve)	8
Lemon curd parfait, white chocolate, berry compote, farm lemon balm (v)	8
Chilled jasmine rice pudding, salted caramel, caramelised nuts, seeds (v)	8
Pain perdu, Woodruff ice-cream, Yorkshire rhubarb (v)	8
British cheese plate, quince jelly, oat crackers (v)	12



A RESTAURANT BY THE *good eating* CO.

Dishes are subject to availability. All prices are inclusive of VAT.
If you require further information about allergens or other dietary requirements, please alert your server.