

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.

Sourdough, whipped farm butter (v)	5.5
Split pea hummus, chia seed cracker, farm herb oil (ve)	8.5
Slow roasted leek soup, crispy leeks, farm herbs (ve)	10.5
Smashed fava bean and pea on sourdough, feta, poached egg, farm marigold (v)	12
Orangery chicken club, streaky bacon, farm herb egg mayo, lettuce, tomato	14
Roast beef topside ciabatta, caramelised onion, aged cheddar, farm herb gravy dip	14
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Panzanella salad with Isle of Wight tomatoes, sourdough croutons, cucumber, red onion, crispy capers, lemon dressing (ve)	12.5
Tabbouleh salad with quinoa, brown rice, pomegranate, farm herbs, minted chilli dressing (ve)	13.5
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<i>add</i> Chicken thigh 7 Marinated salmon 7 Poached egg 2	
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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
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
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



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.