

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.

Our food is best enjoyed to share; we suggest one snack or small plate, one large or salad and a side per person.

### Snacks & Small Plates

Chicken Skin Scratchings  
& Orangery Hot Sauce 6

Rockstar Sourdough & Glastonbury Whey  
Farm Herb Butter [V] 5

Farm Herb, Potato & St. Ewe Egg Tortilla [V] 6

Berkshire Ham Hock, Montgomery Cheddar  
Bon Bon & Farm Chard Piccalilli 8

Essex Yellow Pea Hummus, Crackers [VG] 8

Chilled Isle of Wight Tomato Soup, Farm Basil  
& Tomato on Toast [VG] 10.50

English Organic Burrata, Broad Bean Pesto,  
Farm Sorrel & Basil, Focaccia [V] 14

Tempura Courgette Flower, New Forest Goats  
Cheese, Hot Green Park Honey  
& Farm Basil Emulsion [V] 14

Torched Cornish Mackerel, Heirloom Tomatoes  
& Pickled English Gooseberries 14

Pressed Conwy Lamb Belly, Air Dried  
Tomatoes, Samphire & Farm Herbs 13

### Sides

Wilted Farm Greens [VG] 7

Beef Dripping Potato, Organic Sour Cream, Chives 7

Isle of Wight Tomato Salad, Farm Basil [VG] 8

Smashed Cucumber, Essex Chia Seed & Sorrel Dressing, Dorset Chilli [VG] 7

Farm Herb, Essex Wholegrain Tabbouleh [VG] 7

Farm Leaf Caesar Salad 8

Farm Green Salad [VG] 7

### Large Plates & Salads

Northern Pasta Co. Rigatoni, Organic Seed Farm  
Pesto & Lincolnshire Poacher [V] 15

Roasted Cauliflower, Toasted Chia Seed, Crispy  
Leaves & Pickled Onion [VG] 16

Shallot, Farm Thyme & Courgette Tart, Seed Oil &  
Farm Leaves [VG] 16

The Orangery Burger – Aged Hereford Beef,  
Rockstar Milk Bun, Oglesfield Cheese & House Pickle  
16.50

Roasted Organic Norfolk Chicken Thighs, Farm Herb  
Relish & Farm Leaves 18

Hereford Beef Hanger Steak, Pickled Shallot Farm  
Herb Salad & Green Sauce 26

Grilled Rye Bay Sea Bream, Smoked Essex Barley,  
Farm Herbs & Dorset Chilli 28

Summer Sea Trout & Panzanella 16

Harissa Cauliflower Salad [VG] 16



Scan QR code  
to view our kcal  
and allergen  
menu

## Cocktails

Our cocktails are created in house, inspired by ingredients grown in our very own farm. We have worked hard to reduce our carbon footprint by sourcing local ingredients and inventing ways to save waste by making our own cordials and infusions.

Basil & Peach Gimlet Gin, Wine Cordial & Basil	14.50	Coffee Negroni Gin, Vermouth, Campari & Espresso	14
Blood Orange Cooler Tequila, Supasawa, Blood Orange	14.50	Espresso Martini Vodka, Coffee Liquor & Espresso	14.50
Steve Collins Gin, Supasawa, Thyme	14.50	0%	
Amaretto & Sage Sour Spritz Amaretto, Sage & Prosecco	14.50	Farm Basil Cooler Parsley Farm Collins Harvest Elixir	11.50 11.50 11.50
Got Thyme? Cocchi, Thyme & Tonic	14.50		

## Sparkling

	125ml	750ml
Prosecco, Vaporetto, Italy 11% abv	8	40
Cremant d'Alsace, Jean Sipp, France 13.5% abv	10	50
Brut Reserve, NV Harrow & Hope Marlow England 12% abv		85

## White

	175ml	250ml	750ml
Catarrato, Cantine Birgi Terre, Italy, 2024, 10.5% abv	8	10	28
Picpoul de Pinet'la Viste, France, 2023, 12.5% abv	10	13	35
Gavi di Gavi Figini, Italy, 2023, 13% abv	13	15	45
Albarino, La Poda Bodegas, Spain, 2023, 13% abv			50
Bacchus Chapel Down, England, 2023, 11.5% abv			55
Chardonnay, Bourgogne Cote Chalonnaise, France, 2022 13% abv			60
Bacchus, Yotes Court, Kent England, 12% abv			65
Sauvignon, Sancerre Terre Blanche, France 12 % abv	16	19	65

## Rose

	175ml	250ml	750ml
La Maglia Pinot Grigio Blush, Italy, 2024, 10.5%	9.5	13.5	32
Cote de Provence, France, 2023 13%			45

## Red

	175ml	250ml	750ml
Syrah, Cantine Birgi Terre, Italy, 2024, 10.5%	11	14.5	28
Vinhas d'el Rei Tinto, Portugal, 2023, 13.5%	10	13	35
Fleurie Patrice Chevrier, France, 2023, 13.5%	13.5	15	46
Saint-Emillion, Chateau la Vaisinerie, France, 2019 13.5%			50
Rioja Crianza, Castillo Clavijo, Spain, 2020, 13.5%			55
Pinot Noir, Battle of Bosworth Australia, 13.5%			56

## Soft Drinks

FireFly	3.50
Peach&GreenTea, Kiwi lime&mint	
CharITea Red / Mate	3.50
Cano Water Still / Sparkling	1.70
Dash Water	2.15
Cucumber, Mango, Peach, Raspberry	
Coke Diet / Coke Zero	3.50

## Beers

Camden Hells Lager 4.6%	8.00
Meantime London Pale Ale 4.3%	8.00
Lucky Saint Lager 0.5%	7.50

**Farm to Fork Dinner Feast**

Seasonal highlights from our farm and kitchen

**£50pp**

**Parties of 4 or more**

All dishes on the menu will be sent to the table to share

Rockstar Levain, Farm Herb Butter  
Berkshire Ham Hock, Montgomery Cheddar Bon Bon & Farm Chard Piccalilli

**Small Plates**

English Organic Burrata, Broad Bean Pesto, Farm Sorrel & Basil, Focaccia [V]  
Pressed Conwy Lamb Belly, Air Dried Tomatoes, Samphire & Farm Herbs  
Essex Yellow Pea Hummus [VG]

**Large Plates**

Northern Pasta Co. Rigatoni, Organic Seed Farm Pesto  
& Lincolnshire Poacher [V]  
Crispy Organic Norfolk Chicken Thighs, Farm Herb Relish & Farm Leaves  
Shallot, Farm Thyme & Courgette Tart, Crispy Seed Oil & Farm Leaves [VG]

**Sides**

Wilted Farm Greens [VG]  
Smashed Cucumber, Essex Chia Seed & Sorrel Dressing, Dorset Chilli [VG]  
Farm Herb, Essex Wholegrain Tabbouleh [VG]

**Desserts**

Butterscotch Tart, Kentish Gooseberries  
Kent Strawberry Eton Mess

## Set Menu

2 courses £28 | 3 course £33

### Small Plates

Chilled Isle of Wight Tomato Soup, Farm Basil & Tomato on Toast [VG]  
Pressed Conwy Lamb Belly, Air Dried Tomatoes, Samphire & Farm Herbs  
Essex Yellow Pea Hummus [VG]

### Large Plates

Northern Pasta Co. Radiatori, Organic Seed Farm Pesto & Lincolnshire Poacher [V]  
Crispy Organic Norfolk Chicken Thighs, Farm Herb Relish & Farm Leaves  
Leek & Shallot Tart, Farm Cavolo Nero & Crispy Herb Oil [VG]

### Sides

Wilted Farm Greens [VG] 7  
Beef Dripping Potato, Organic Sour Cream, Chives [V] 7  
Smashed Cucumber, Essex Chia Seed & Sorrel Dressing, Dorset Chilli [VG] 7  
Farm Green Salad [VG] 7  
Farm Caesar Salad 8

### Desserts

Kentish Plum Cobbler & Farm Thyme Ice Cream  
Bread & Butter Pudding with Chia Ice Cream  
Butterscotch Tart, Kentish Gooseberries English  
Cheese Plate £5 supplement

## Desserts

- Costadoro Affogato & Custard Ice Cream 7
- Kentish Plum Cobbler & Farm Thyme Ice Cream 8
- Bread & Butter Pudding, Chia Seed Ice Cream 8
- Butterscotch Tart, Kentish Gooseberries 9
- Kent Strawberry Eton Mess 9
- English Cheese Selection, Organic Seeded Cracker  
& Farm Chutney 12.50

Coffee Negroni 14  
Gin, Vermouth, Campari & Espresso  
Espresso Martini 14.50  
Vodka, Coffee Liquor & Espresso

## Coffee

- Espresso 2.00 / 3.00  
Macchiato 2.30 / 3.30  
Americano 3.50  
Flat White 3.75
- Selection of teas from Bird & Blend 3.00

CHEF'S TABLE

**Viola Menu**

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ROCKSTAR LEVAIN, FARM HERB BUTTER

...

WYE VALLEY ASPARAGUS, JERSEY ROYAL TART  
& FARM VIOLA'S [V]

N.V. Harrow & Hope Brut Reserve, No 9, Marlow, Buckinghamshire, England

...

NEW FOREST GOATS CHEESE, SPRING ONION TUILLE  
& FARM LEAVES [V]

Touraine-Oisly Sauvignon Blanc, 'Coulée Galante', Domaine de Marcé,  
Loire Valley, France

...

CORNISH HALIBUT, FARM HERB CRUST,  
& BAKED POTATO

Terra Costantino, de Aetna Etna Bianco, Sicilia, Italy

...

CONWY LAMB, BARLEY & WILD GARLIC  
Rafael Tinto, Herdade do Mouchao, Alentejo, Portugal

...

WHIPPED YORKSHIRE BLUE, CHIA SEED CRACKER  
& CRISPY FARM SAGE [V]

Passito Sagrantino di Montefalco, Antonelli, Umbria, Italy

...

COSTADORA AFFOGATO WITH HOMEMADE ICE  
CREAM



CHEF'S TABLE  
**Viola Vegetarian Menu**

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ROCKSTAR LEVAIN, FARM HERB BUTTER

...

WYE VALLEY ASPARAGUS, JERSEY ROYAL TART  
& FARM VIOLA'S [V]

...

NEW FOREST GOATS CHEESE, SPRING ONION TUILE & FARM  
HERBS

...

BLACK TRUFFLE CELERIAC TAGLIATELLE, CRISPY FARM NERO  
& LINCOLNSHIRE POACHER

...

CARAMELISED HISPI, FARM SEEDS, MUSTARD FRILLS & SALSA  
VERDE

...

ENGLISH CHEESE PLATE

...

COSTADORA AFFOGATO WITH HOMEMADE ICE CREAM



CHEF'S TABLE

**Sage Menu | £85pp**

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ROCKSTAR LEVAIN, FARM HERB BUTTER

...

FARM LEAF CESAR SALAD  
WITH LINCOLNSHIRE POACHER

...

ORGANIC ROASTED NORFOLK CHICKEN,  
BAKED POTATO & FARM GREENS

or

LEEK & SHALLOT TART, FARM CAVOLO NERO & CRISPY  
HERB OIL, BAKED POTATO & FARM GREENS [V]

...

BREAD & BUTTER PUDDING WITH  
HOMEMADE CUSTARD ICE CREAM

...

PETITS FOURS  
TEA & COFFEE



CHEF'S TABLE

**Basil Menu | £65pp**

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FARM GREEN MINISTRONE WITH HARD PRESSED RAREBIT

...

MISO GLAZED AUBERGINE, ROMESCO & TOASTED SEEDS [V]

PIRI PIRI CHICKEN

CHERMOULA SALMON

...

CRISP FARM GREENS [V]

PAK CHOI, SPINACH, PICKLED CHILLI, TAHINI & TOASTED SEEDS [V]

BUTTERNUT SQUASH, SEEDS & BUTTERMILK [V]

BEETROOT, POTATO, FENNEL & SOUR CREAM [V]

...

ORGANIC CHOCOLATE BROWNIE



## Breakfast Menu

7am - 11:30 am

Rockstar Toasted Sourdough [V]  
4.50

add Preserve 1.50  
Strawberry Jam, Honey or  
Marmalade

Druid's Bakery All Butter  
Croissant [V] 3.75

Druid's Bakery Pain au  
Chocolate [V] 4.00

Yoghurt, Essex Jumbo Oat  
Granola  
& Pear [V] 7.50

Hodmedod Birtcher Muesli,  
Seasonal Fruit & Seeds [V] 7.50

Porridge & Organic Seeds [V]  
8.00

### Fresh Juices & Smoothies

Orange Juice 4.50  
Apple, Kale, Cucumber  
& Lime Juice 4.50  
Green Apple, Ginger  
& Farm leaves Juice 4.50  
Carrot, Turmeric & Golden  
Beetroot Juice 4.50  
Banana, Oat & Almond  
Smoothie 5.50

St. Ewe Eggs on Rockstar Sourdough [V] 8.50  
Fried, Poached or Scrambled

Smoked Salmon & St. Ewe Eggs on Rockstar  
Sourdough 12.50  
Fried, Poached or Scrambled

Pork & Farm Sage Breakfast Muffin,  
Brown Sauce & Keen's Cheddar 10

St. Ewe's poached eggs on English Muffin  
& Hollandaise  
Benedict 11.50  
Royale 12.50  
Florentine 11.00

Buckwheat Waffle, Apple Compote  
& Organic Crème Fraiche [V] 12

**The Orangery British Breakfast 16**  
Pork Sausage, Bacon, St. Ewe's Eggs, Hash Brown,  
Black Pudding & Mushroom & Sourdough Toast

**The Orangery Vegetarian Breakfast [V] 16**  
Halloumi, Vegan Sausage, St. Ewe's Eggs, Hash Brown,  
Mushroom & Farm Greens & Sourdough Toast

Extras

Farm Greens [VG] 2  
Roasted Flat Mushroom [VG] 2  
Hash Browns [V] 3  
Sausage 3  
Bacon 3  
St. Ewe's Eggs [V] 3  
Halloumi [V] 3  
Chapel Swan Smoked Salmon 5.50



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## Saturday Brunch

12pm – 4pm

Rockstar Toasted Sourdough [V]  
4.50

add Preserve 1.50  
Strawberry Jam, Honey or  
Marmalade

Druid's Bakey All Butter  
Croissant [V] 3.75

Druid's Bakery Pain au  
Chocolate [V] 4.00

Yoghurt, Essex Jumbo Oat  
Granola  
& Pear [V] 7.50

Hodmedod Birtcher Muesli,  
Seasonal Fruit & Seeds [V] 7.50

Porridge & Organic Seeds [V]  
8.00

### Fresh Juices & Smoothies

Orange Juice 4.50  
Apple, Kale, Cucumber  
& Lime Juice 4.50  
Green Apple, Ginger  
& Farm leaves Juice 4.50  
Carrot, Turmeric & Golden  
Beetroot Juice 4.50  
Banana, Oat & Almond  
Smoothie 5.50

Farm Herb, Potato & St. Ewe Egg Tortilla [V] 6

Beef Dripping Potato, Sour Cream & Chives [V] 7

St. Ewe Eggs on Rockstar Sourdough [V] 8.50  
Fried, Poached or Scrambled

The Orangery Beef Burger – Oglesfield Cheese,  
Rockstar Milk Bun, & House Pickle 16.50

Pork & Farm Sage Breakfast Muffin,  
Brown Sauce & Keen's Cheddar 10

St. Ewe's poached eggs on English Muffin  
& Hollandaise  
Benedict 11.50  
Royale 12.50  
Florentine 11.00

Buckwheat Waffle, Apple Compote  
& Organic Crème Fraiche [V] 12

### The Orangery British Breakfast 16

Pork Sausage, Bacon, St. Ewe's Eggs, Hash Brown,  
Black Pudding & Mushroom & Sourdough Toast

### The Orangery Vegetarian Breakfast [V] 16

Halloumi, Vegan Sausage, St. Ewe's Eggs, Hash Brown,  
Mushroom & Farm Greens & Sourdough Toast

### Extras

Farm Greens [VG] 2  
Roasted Flat Mushroom [VG] 2  
Hash Browns [V] 3  
Sausage 3  
Bacon 3  
St. Ewe's Eggs [V] 3  
Halloumi [V] 3  
Chapel Swan Smoked Salmon 5.50



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