

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

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)	6.5
Stuffed Hispi cabbage, white bean, pumpkin seed, farm herb pesto	16.5
Wye vally asparagus & wild garlic orecchiette, Spenwood, confit egg yolk	17.5
Aged beef smash burger, farm lettuce, Red Leicester, tomato, pickles	18.5
Burrata, heirloom tomato, British carlin pea, farm pesto, dukkha	19
Cornish hake, Wye valley asparagus, Jersey Royals, farm herbs, seaweed	22
Braised Lamb neck fillet, British quinoa porridge, broad bean, wye valley asparagus, farm chimichurri	24.5
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.