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.

SMALL

House Flatbread, Butter, Lincolnshire Poacher, Farm Thyme, British Hot Honey	£5.5
House Flatbread, British Mushroom, Garlic, Farm Thyme, Cream, Poached Egg (v)	£12
Celeriac Remoulade, Honey Roast British Ham	£10
Split Pea Hummus, Roasted Heritage Carrot, Candied Beetroot, Farm Herb Oil, Chia Cracker (ve)	£8.5
Chestnut, Mushroom & Celeriac Velouté (v)	£6.5
Soup of The Day (v)	£6.5

AUTUMN HARVEST

Roast Squash, Farm Kale, Pumpkin Seeds, Farm Mint, Tahini Dressing (ve)	£8.5
Roast Beetroot, Farro, Goat's Cheese, Candied Walnuts, Farm Dill (v)	£12.5
Roast Celeriac, Sprouts, Black Garlic Vinaigrette, Dukkah (ve)	£11
Charred Hispi, Confit Garlic Yoghurt, Pomegranate Molasses, Za'atar (ve)	£10
British Heritage Carrots, Zhoug, Feta, Toasted Seeds (v)	£9

LAND & SEA

Sustainable Catch of The Day, Brown Butter, Capers, Autumn Squash Purée, Farm Brassica	£22
Blackstone Beef Bavette Steak, Celeriac Purée, Confit Carrot, Farm Brassica Choose From Farm Herb Béarnaise or Peppercorn Sauce	£24.5
British Mushroom Risotto, Tarragon, Farm Herb Oil, Vintage Lincolnshire Poacher *Vegan option avaible*	£15

SIDES

Classic Crispy Roast Potatoes (ve)	£5.5
Farm Brassica with Garlic & Chilli (ve)	£4.5
Autumn Squash Purée (v)	£5.5
Chicken Thighs	£7
Poached Eggs (v)	£2
Peppercorn Sauce	£4
Farm Béarnaise Sauce (v)	£4

DESSERT

Sticky Toffee Pudding & Ice Cream (v)	£8
Chocolate Tahini Mousse (ve)	£8
Lemon Ricotta Cake with Honeycomb & Lemon Balm (v)	£8

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.