

The ORANGERY

RESTAURANT & COCKTAIL LOUNGE

DESSERTS

CRÈME CATALANA (v, gfo) Dusted raspberries & ginger biscuits ◆ Great with a Pedro Ximénez Sherry	6.20	CARAMELISED RICE PUDDING (v, ve, gf) Grated orange zest ◆ Perfect with La Guita, Manzanilla Sherry	4.50
3 SCOOPS OF BENNETTS ICE CREAM (v, gf) Vanilla, salted caramel or chocolate	4.90	CHURROS (v) Chocolate sauce	4.90
LEMON SORBET (v, ve, gf) Sicilian lemon & grated lemon zest ◆ Perfect with our signature Sgroppino cocktail	4.60	TIRAMISU MESS (v) Mascarpone cream ◆ Superb with an Old Fashioned cocktail	6.70
NUTELLA CALZONE (v) Served with vanilla ice cream, Nutella, crushed hazelnuts ◆ Great with an Espresso Martini	5.90	CLASSIC AFFOGATO (v, gf) Madagascan vanilla ice cream, Nespresso espresso ◆ Add Amaretto +1.50	6.90
BREAD & BUTTER PUDDING (v) Salted caramel ◆ Delightful with Pyrat XO Reserve 15 year-old rum	7.30	PASSIONFRUIT TART (v) Lemon curd & hazelnut praline ◆ Perfect with a Rhubarb Sherbet Spritz	6.60

BRINDISA CHEESE BOARD 9.90

Valdeon Picos blue cheese caramelized walnuts, Cabra del Tietar goats' cheese, 6 months aged Manchego with bittersweet green figs, Saville orange & olive oil Torta - pair with the smoky Lustau Rio Viejo Dry Oloroso Jerez NV

DESSERT COCKTAILS

ORANGERY SGROPPINO House Orangecello, orange sorbet, prosecco	7.60
ESPRESSO MARTINI Absolut vanilla, Kahlua coffee liqueur & a double shot of espresso	8.00
SALTED CARAMEL & VANILLA COUPE Absolut vanilla, cold brew coffee, caramel & sea salt syrup	8.90
BISCOTTI Y CREMA Havana Club Especial, Madeira, Mozart dark chocolate, single cream	8.60

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Please advise a team member if you suffer from any food allergies or dietary restrictions or would like to see our menu containing a list of dishes containing any of the EU top 14 allergens. (V) - Suitable for vegetarians (VE) - Vegan, (VEO) Vegan Optional, (GF) - Gluten Free (GFO) - Gluten Free Optional.

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SHERRY & DESSERT WINES

	 70ML	 BOTTLE
LA GUITA, MANZANILLA, ANDALUCÍA, JEREZ (375ML)	4.50	19.00
ALVEAR FINO C.B, ANDALUCÍA, MONTILLA-MORILES	4.90	39.90
LUSTAU RIO VIEJO DRY OROSO JEREZ NV ANDALUCÍA, JEREZ	6.50	45.00
FONDO ANTICA, BACCADORO PASSITO NV, SICILIA, ITALY		42.90
LAFAGE, MAURY GRENAT, LANGUEDOC-ROUSSILLON (500ML)		35.00

DIGESTIFS

	 25ML	 50ML
MARTELL V.S.O.P COGNAC	4.50	8.75
MARTELL CORDON BLEU EXTRA OLD COGNAC	9.50	19.00
PYRAT XO RESERVE 15 YEAR-OLD RUM	4.25	8.50
QUINTA DE VALLADO 10 YEAR-OLD TAWNY PORT NV		13.00
AUCHENTOSHAN THREE WOOD SINGLE MALT	6.50	13.00
ARBEG 10 YEAR OLD	5.50	11.00
TALISKER 10 YEAR OLD SINGLE MALT	5.50	11.00
WOODFORD RESERVE KENTUCKY STRAIGHT BOURBON	4.50	9.00
RITTENHOUSE RYE 12-YEAR-OLD	5.00	10.00

LIQUEUR COFFEES

IRISH COFFEE Jameson's Irish Whisky	6.50
COTSWOLDS COFFEE Cotswolds Cream Liqueur	6.50
FRENCH COFFEE Martell V.S Cognac	6.50
CALYPSO COFFEE Kahlua Coffee Liqueur	6.50
CARIBBEAN SPICED COFFEE Chairman's Spiced Rum	6.50

COFFEES

ESPRESSO	2.90
MACCHIATO	3.50
AMERICANO	3.50
CAPPUCCINO	3.90
LATTE	3.50
CAFETIERE	3.50
POT OF TEA	3.50

ASK US ABOUT OUR FANTASTIC
AFTERNOON TEA

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