THE ORANGERY
CANNIZARO HOUSE

À LA CARTE MENU

THE ORANGERY
CANNIZARO HOUSE

PRIX FIXE

2 COURSES – £24.95 | 3 COURSES – £29.95
Add a 175ml glass of house wine or bottle of beer for £3.50

MONDAY-THURSDAY | 12:00PM-7:00PM

GRILLED TENDER-STEM BROCCOLI
Anchovy mayonnaise, Pecorino Gran Sardo *(341kcal)*

JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP *(467kcal)*

PORK TONNATO
Cold sliced Dukes Hill pork, tuna, caper and anchovy mayonnaise *(446kcal)*

RIGATONI
Vodka, tomato and mascarpone *(369kcal)*

ROASTED WHOLE SEA BASS
Fennel, lemon and rosemary *(312kcal)*

ROAST FREE RANGE TURKEY BALLOTINE
Served with all of the traditional trimmings *(909kcal)*

RIBOLLITA
A classic Tuscan bean stew and chargrilled sourdough *(285kcal)* [VGI]

TIRAMISU TROLLEY *(700kcal)* [V]

"ORIADO" VALRHONA CHOCOLATE TERRINE
Cherry compote, crème Chantilly *(596kcal)* [VGI]

TALEGGIO, GORGONZOLA PICANTE
Fig, fennel and pecan bread *(542kcal)*

AFTERNOON TEA

Elegant Afternoon Indulgence Awaits

Join us and all of fashionable society to sip tea and nibble on sandwiches in the middle of the afternoon. With a fine selection of finger sandwiches, cakes and scones with jam and clotted cream.

£52.50 per person
Including a glass of Lanson Père et Fils Brut NV or Rosé
Single glass not quite sufficient? You can upgrade and include a full bottle for just £40.

HAPPY HOURS

MONDAY-FRIDAY | 3:00PM-7:00PM | £8 EACH
All Champagne cocktails | 2 bottles of Vedett
125ml glass of house Champagne

TASTING MENU

A CURATED JOURNEY THROUGH WINE & FLAVOUR
Each course has been expertly paired by our group sommelier with a glass of wine to complement the dish

CUVÉE HOTEL DU VIN
Lombard, France | 125ml
SINGLE MALDON ROCK OYSTER

NEBBIOLO
Avamposti Altrove, Piemonte, Italy | 125ml
LASAGNE CROQUETTES Marinara Sauce

CHABLIS
Joseph Drouhin, France | 125ml
BLACK CHARCOAL TAGLIONI
Portland Shellfish Crab, chilli, basil and pine nuts

PINOT NOIR
Seifried Estate, Nelson, New Zealand | 175ml
OR
CHARDONNAY
V1, Journey's End, Stellenbosch, South Africa | 175ml
SICILIAN ROAST CHICKEN
Rosemary, lemon and polenta roast potatoes

LIMONCELLO
Tosolini | 50ml
TIRAMISU TROLLEY

£84.95 PER PERSON
(based on minimum of two sharing)
UPGRADES AVAILABLE ON SELECTED WINE COURSES
Sample menu, subject to seasonal variations. Vegan alternative available

SUNDAY LUNCHES at The Orangery

Dating back to King Henry VII, meats were traditionally roasted in front of a fire on a Sunday. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of roast beef. In the 18th century the French started calling Englishmen 'rosbifs'. Our Sunday 'rosbif' starts with a choice of appetisers from our Italian Market Table followed by a choice of á la carte mains and finally a delicious dessert.

3 COURSES FOR £39.95

CHAMPAGNE COCKTAILS

HOTEL DU VIN FIZZ £16.00
Cuvèe Hotel du Vin Champagne, Absolut Vodka, Briottet Creme de Framboise, pineapple

ENGLISH 75 £16.00
Henners Brut NV, Tanqueray Gin, lemon, sugar

LE LANSON £16.00
Lanson Champagne Rosé, Briottet Liqueur de Litchi, Mancino Vermouth Sakura, sugar, lemon

PEACH BELLINI £16.00
Fiol Prosecco, Briottet Crème de Pêche, peach

CLASSIC CHAMPAGNE COCKTAIL £16.00
Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar

KIR ROYALE £16.00
Lanson Père et Fils, Briottet Crème de Cassis, blackberry

SPECIALS

BARREL AGED NEGRONI £14.00
Tanqueray Gin, Martini Riserva Rubino Vermouth, Campari, fig

MINT & BASIL MOJITO £14.00
Bacardi Carta Blanca Rum, soda, basil, mint, sugar, bitters

OLIVE OIL MARTINI £14.00
Belvedere Vodka, Martini Riserva Ambrato Vermouth, Olive oil, lemon, olives

SMOKED OLD FASHIONED £16.00
Aberlour A'bunadh Single Malt Whisky, vanilla, bitters

SPICY SAFFRON & ORANGE MARGARITA £15.00
818 Blanco Tequila, Cointreau, lime, saffron, spices

THYME & ROSEMARY AMARETTO SOUR £14.00
Saliza Tosolini Amaretto, lemon, thyme, bitters

TONICS £13.00

BROCKMANS
Fever-Tree Elderflower Tonic, blueberries, grapefruit

GIN MARE
Fever-Tree Indian Tonic, orange, rosemary

SLINGSBY RHUBARB
Fever-Tree Elderflower Tonic, orange, strawberry

PORT & TONIC
Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

CLASSIC COCKTAILS

BLOODY MARY £14.00
Sapling Vodka, tomato, spices

COSMOPOLITAN £13.00
Absolut Citron Vodka, Cointreau, cranberry, lime

GARDEN MOJITO £14.00
Hendrick's Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda

MARGARITA £13.00
818 Blanco Tequila, Cointreau, lime, agave, salt

OLD FASHIONED £14.00
Woodford Reserve Bourbon, demerara, bitters

PINA COLADA £14.00
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime

DAIQUIRI *(Raspberry/ Peach/ Passion fruit)* £13.00
Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime

WHISKEY SOUR £14.00
Woodford Reserve Bourbon, bitters, lemon, sugar, foam

MARTINIS

ESPRESSO MARTINI £14.00
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar

PASSION FRUIT MARTINI £14.00
Absolut Vanilia Vodka, Passoã Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco

GRAPESKIN MARTINI £14.00
Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters

ORANGE MARTINI £14.00
Slingsby Marmalade, orgeat, orange curaçao, lime, orange juice, bitters

CLASSIC MARTINI *(your way)* £14.00
Tanqueray Gin, Noilly Prat, bitters

NEGRONIS

BOULEVARDIER £13.00
Woodford Reserve Bourbon, Campari bitters, Martini Riserva Rubino Vermouth

WHITE NEGRONI £13.00
Tanqueray Gin, Italicus Liqueur, Martini Riserva Ambrato Vermouth

CLASSIC NEGRONI £13.00
Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth

NEGRONI FLIGHT £15.00
3 Negronis, Classic, White and Boulevardier

NON-ALCOHOLIC COCKTAILS £11.00

COSNOPOLITAN
Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI
Forest Everleaf, lime, honey

NO-JITO
Marine Everleaf, lime, sugar, soda, mint

PASSION FRUIT FOREST MARTINI
Forest Everleaf, Passion fruit syrup, passion fruit puree, pineapple, lime

ORANGE & GINGER HIGHBALL
Forest Everleaf, Fever-Tree Ginger ale, orange

À LA CARTE MENU

SNACKS

TREACLE SOURDOUGH Planeta olive oil and aged balsamic vinegar *(257kcal)* [V] £7.50

NOCELLARA OLIVES *(108kcal)* [VGI] £5.95

TRUFFLE & PECORINO NUTS *(453kcal)* [V] £5.95

BALSAMIC PICKLED ONIONS *(59kcal)* [VGI] £5.95

MALDON ROCK OYSTERS
Single *(80kcal)* £5.50
Half a dozen *(389kcal)* £28.95
Pair with a glass of Cuvée Hotel du Vin Champagne, Lombard, France 125ml £13.00

SMALL PLATES

GRILLED TENDER-STEM BROCCOLI Anchovy mayonnaise, Pecorino Gran Sardo *(341kcal)* £8.50

JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP *(467kcal)* £9.95

WARM GRILLED ARTICHOKE SALAD Basil cress, aioli *(431kcal)* [V] £11.50

PORK TONNATO Cold sliced Dukes Hill pork, tuna, caper and anchovy mayonnaise *(446kcal)* £13.50

TUNA CARPACCIO Truffle mayonnaise, pickled chilli and basil cress *(93kcal)* £14.50

LASAGNE CROQUETTES Marinara sauce *(466kcal)* £12.50

GRILLED WILD MUSHROOMS Whipped Taleggio cream, thyme and garlic *(542kcal)* £9.50

GAMBAS ROSSO Grilled red prawns, toasted sourdough and garlic butter *(633kcal)* £19.95

TO SHARE

CURED MEATS, AGED PECORINO, RUCOLA & AGED BALSAMIC £21.50
Parma ham, Mortadella, Bresaola Salami Milano and Salami Napoli, dressed with Pecorino Gran Sardo, roquette salad, Planeta olive oil and balsamic vinegar *(783kcal)*

MALDON ROCK OYSTERS & GAMBAS ROSSO £47.50
Maldon rock oysters and red jumbo prawns, shallot vinegar, mayonnaise, tabasco and Planeta salsa verde *(754kcal)*

We have added a £1 voluntary donation to your bill to help raise important funds for a charity we feel very strongly about, The Brain Charity. They provide life-changing practical, emotional and social support to anyone affected by a neurological condition, helping people to live better, more independent lives. We know it is a very personal choice, so please don't hesitate to ask us to remove it if you wish. Registered Charity No. 1114999S`

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 13.5% will be added to your bill.

For further information on allergens please scan here

HOTELDUVIN.com

THE ORANGERY

PASTA

PAPPARDELLE & VENISON RAGU Gorgonzola, saffron gremolata and pangrattato *(433kcal)* £22.50

RAVIOLINI Black truffle and Burrata *(99kcal)* [V] £24.50

RIGATONI Vodka, tomato and mascarpone *(369kcal)* £19.95

SPAGHETTI ALLE VONGOLE Clams, chilli and parsley *(432kcal)* £21.50

RAVIOLI Pumpkin and sage ravioli with burnt butter and pinenuts *(697kcal)* [VGI] £21.50

SPAGHETTI CARBONARA Pancetta and Parmesan *(449kcal)* £22.50

LARGE PLATES

RIBOLLITA A classic Tuscan bean stew and chargrilled sourdough *(285kcal)* [VGI] £19.95

ROASTED WHOLE SEA BASS Fennel, lemon and rosemary *(312kcal)* £23.50

SICILIAN ROAST CHICKEN Rosemary, lemon and polenta roast potatoes *(1,068kcal)* £22.50

FLAT IRON 225G Sautéed new potatoes and watercress *(557kcal)* £25.95

T-BONE FIORENTINA 450G Braised butter beans, spinach and sautéed new potatoes *(1,361kcal)* £59.95

ROAST FREE RANGE TURKEY BALLOTINE Served with all of the traditional trimmings *(909kcal)* £23.50

SIDES

FRIES *(484kcal)* [V] £5.95

PARMESAN & TRUFFLE FRIES *(666kcal)* £6.95

SAUTÉED POTATOES *(418kcal)* £5.95

COURGETTE FRIES *(415kcal)* [V] £5.95

BRUSSELS SPROUTS & CHESTNUTS *(88kcal)* [VGI] £5.95

BRAISED SPICED CARROTS & ROASTED PARSNIPS *(289kcal)* [VGI] £5.95

HOUSE SALAD *(28kcal)* [VGI] £5.95

SAUCES

PEPPERCORN SAUCE *(154kcal)* / RED WINE JUS *(365kcal)* / GARLIC BUTTER *(638kcal)* [V] £3.50

DESSERTS

TIRAMISU TROLLEY *(700kcal)* [V] £9.95

"ORIADO" VALRHONA CHOCOLATE TERRINE Cherry compote, crème Chantilly *(596kcal)* [VGI] £9.95

WARM STICKY FIGGY PUDDING Red wine and toffee sauce, vanilla ice cream *(643kcal)* [V] £9.50

TALEGGIO, GORGONZOLA PICANTE Fig, fennel and pecan bread *(542kcal)* £9.95

A SELECTION OF ICE CREAM Please speak with your server for today's flavours *(34kcal)* [VGIA] per scoop £2.95

AFFOGATO Vanilla ice cream, fresh espresso *(80kcal)* [VGIA] £7.50

WINE LIST

WINE; ONE OF THE CORE FEATURES OF THE ORANGERY AT CANNIZARO HOUSE.

WE ARE HERE TO ASSIST YOU IN EXPLORING AND DISCOVERING, OR SIMPLY ENJOY YOUR FAVOURITES. OUR EXPERT IN-HOUSE WINE AMBASSADORS AND BAR TEAMS CAN DRAW FROM A CELLAR BOASTING AN EXTENSIVE ARRAY OF WINES, FROM AROUND THE WORLD, FROM TRADITIONAL QUALITY BORDEAUX AND BURGUNDY THROUGH TO OUR WIDE VARIETY OF WINES FROM ACROSS ITALY, WHICH IS THE FOCAL POINT OF OUR CUISINE IN THE ORANGERY. YOU WILL FIND US PASSIONATE, YET UNPRETENTIOUS; ENTHUSIASTIC, BUT NOT ELITIST.

FROM A PERFECTLY CHILLED CRISP VERMENTINO WHILST RELAXING IN THE BAR THROUGH TO ONE OF OUR SUPER TUSCANS WITH A HEARTY STEAK IN THE ORANGERY. WE HAVE A SELECTION OF WINES WE ARE IMMENSELY PROUD OF, FROM ACROSS THE MANY NOTABLE WINE APPELLATIONS IN ITALY, PROVIDING A RANGE OF OPTIONS FOR ALL TASTES AND OCCASIONS THAT HARMONISE WITH OUR DISHES ON OUR MENU.

PERHAPS YOU WOULD LIKE TO GROW YOUR KNOWLEDGE AND JOIN US FOR AN INFORMAL YET INFORMATIVE WINE TASTING WITH OUR SOMMELIERS AND WINE AMBASSADORS; OR JOIN ONE OF OUR FABULOUS WINE DINNERS, CO-HOSTED BY SOME OF THE WORLD'S GREATEST PRODUCERS.

WE HOPE YOU ENJOY PERUSING THE REGIONS AND THE CHOICE OF WINES WE CURRENTLY FEATURE WITHIN OUR WINE LIST... SALUTI!

WINE MAP

Whilst we have a range of wines from around the world available as part of our extensive list, we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in Italy.

Here you will find an overview of each of the regions and the wines currently featured within this list:

PIEMONTE:
Gavi di Gavi, La Minaia, Nicola Bergaglio
Roero Arneis, Pradalupo by Fontanafredda, Fontanafredda
** Nebbiolo, Avamposti Altrove*
Nebbiolo, Ascheri, Langhe, San Giacomo
Barolo, Marcenasco, Renato Ratti
Barolo, Proprietà Fontanafredda, Fontanafredda
** Moscato d'Asti, Alasia*
Barbera D'asti, Ca' Di Pian, La Spinetta



TRENTINO-ALTO ADIGE:
** Gewurztraminer, Bottega Vinai, Trentino*
Pinot Nero, Colterenzio, DOC, Alto Adige

FRIULI-VENEZIA GIULIA:
** Pinot Grigio, Puiatti*
Traminer, Puiatti

VENETO:
** Prosecco, Extra Dry NV, Fiol*
Soave Vintage by Bertani
Valpolicella Ripasso, 'Capitel della Crosara' Montresor
Amarone della Valpolicella, Monte Zovo

TUSCANY:
Chianti Classico Riserva, Castellani
Brunello di Montalcino, Il Poggione, Montalcino
Il Blu, Brancaia
Arcanum, Tenuta di Arceno
Tignanello, Antinori
Sassicaia Bolgheri, Tenuta San Guido
Rosso di Toscana by Altesino

ABRUZZO & MOLISE:
** Montepulciano, Aglianico, Biferno Rosso by Palladino*

BASILICATA:
Aglianico del Vulture, Calice, Donato D'Angelo

SARDINIA:
Vermentino di Sardegna, Tino, Mora & Memo

PUGLIA:
Fiano, Zin, Produttori Di Manduria
Negroamaro, Casato di Melzi, Salento
Primitivo, Varvaglione

SICILY:
** Vermentino, Zagare, Terre Siciliane*
** Nero d'Avola, La Segreta, Planeta*
Chardonnay, Planeta

** This symbol shows wines that are available by the glass.*

WINE LIST

TO DECANT OR NOT TO DECANT?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

CHAMPAGNE & SPARKLING WINE

	glass 125ml	*bottle* 750ml
EINS, ZWEI, ZERO, SPARKLING RIESLING *Leitz, Germany [Alcohol-Free]*	£4.95	£27.95
PROSECCO, EXTRA DRY NV *Fiol, Veneto, Italy*	£8.50	£45.00
HENNERS BRUT NV *East Sussex, England*	£11.95	£69.95
CUVÉE HOTEL DU VIN *Lombard, France*	£13.50	£76.95
LANSON PÈRE ET FILS *France*	£15.95	£92.95
LANSON ROSÉ *France*	£16.95	£99.95

WHITE WINE

	glass 175ml	*glass* 250ml	*carafe* 500ml	*bottle* 750ml
MAISON BLANC *Anciens Temps, Vin de France*	£8.00	£11.50	£21.95	£32.95
VERMENTINO *Zagare, Terre Siciliane (Sicily), Italy*	£9.00	£12.50	£24.95	£36.95
PINOT GRIGIO *Puiatti, Friuli-Venezia Giulia, Italy*	£9.50	£14.00	£27.95	£41.95
GEWURZTRAMINER *Bottega Vinai, Trentino, Italy*	£9.50	£14.00	£27.95	£41.95
VIOGNIER *Les Îles Blanches, Cellier des Chartreux, IGP Gard, France*	£10.00	£14.50	£28.95	£42.95
VERDEJO *Elias Mora, Rueda, Spain*	£10.50	£15.00	£29.50	£43.95
SAUVIGNON BLANC *Crowded House, Marlborough, New Zealand*	£10.95	£15.50	£29.95	£45.95
CHARDONNAY *V1, Journey's End, Stellenbosch, South Africa*	£11.50	£16.95	£33.50	£49.95
CHABLIS *Joseph Drouhin, France*	£12.50	£17.95	£35.50	£52.95

ROSÉ WINE

	glass 175ml	*glass* 250ml	*carafe* 500ml	*bottle* 750ml	*magnum* 1500ml
MAISON ROSÉ *Anciens Temps, Vin de France*	£8.00	£11.50	£21.95	£32.95	
ROSÉ SAUVAGE BY HOTEL DU VIN *Clare Valley, South Australia*	£9.50	£13.50	£25.95	£39.95	
PROVENCE ROSÉ *Chateau Léoube, Côtes de Provence, France [Organic]*	£12.95	£17.95	£35.50	£52.95	£99.95
SECRET DE LÉOUBE ROSÉ *Côtes de Provence, France [Organic]*				£65.95	

THE ORANGERY

OLD WORLD VS NEW WORLD

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced.

Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

RED WINE

	glass 175ml	*glass* 250ml	*carafe* 500ml	*bottle* 750ml
MAISON ROUGE *Anciens Temps, Vin de France*	£8.00	£11.50	£21.95	£32.95
NERO D'AVOLA *La Segreta, Planeta, Sicily, Italy*	£9.00	£12.50	£24.95	£36.95
MONTEPULCIANO *Aglianico, Biferno Rosso by Palladino, Abruzzo & Molise, Italy*	£10.00	£14.50	£28.95	£42.95
BOM MALANDRO *Symington's Family Estates, Douro DOC, Portugal*	£10.00	£14.50	£28.95	£42.95
MALBEC BY HOTEL DU VIN *Mendoza, Argentina*	£10.50	£14.95	£29.50	£43.95
BEAUJOLAIS *Brouilly, Louis Tete, France*	£10.95	£15.50	£29.95	£45.95
NEBBIOLO *Avamposti Altrove, Piemonte, Italy*	£10.95	£15.50	£29.95	£45.95
PINOT NOIR *Seifried Estate, Nelson, New Zealand*	£12.95	£17.95	£35.50	£52.95
RIOJA RESERVA *Lealtanza, Altanza, Spain*	£13.50	£19.50	£38.95	£56.95

DESSERT WINES & PORT

	glass 50ml	*glass* 100ml	*glass* 125ml	*bottle*
MOSCATO D'ASTI *Alasia, Italy (750ml bottle)*			£5.50	£26.95
TOKAJI *Late Harvest by Royal Tokaj, Hungary (500ml)*	£5.00	£9.95		£46.95
LICOR DE TANNAT *Familia Deicas, Uruguay (500ml)*	£6.00	£11.95		£56.95
RESERVE BLENDED PORT *Six Grapes by Graham's, Portugal (750ml)*	£3.00	£5.95		£36.95
10 YEAR OLD TAWNY *Graham's, Portugal (750ml)*	£4.00	£7.95		£49.95
MADEIRA, 10 YEAR OLD BUAL *Blandy's, Portugal (750ml)*	£5.00	£9.95		£69.95
20 YEAR OLD TAWNY *Graham's, Portugal (750ml)*	£6.00	£11.95		£84.95
QUINTA DOS MALVEDOS *Vintage Port, Graham's, Portugal (375ml)*				£48.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.

A discretionary service charge of 13.5% will be added to your bill. All prices in GBP and include VAT.

For special dietary requirements or allergy information, please speak with our staff before ordering.

SIGNATURE WINE LIST

CHAMPAGNE & SPARKLING WINE

	bottle 750ml
JANSZ, CUVEE ROSÉ, NV *Tasmania, Australia*	£56.95
HAMBLEDON, BLANC DE BLANCS *England*	£88.95
LOMBARD, BLANC DE NOIR, BRUT NATURE *Grand Cru, Verzenay*	£112.95
LANSON, BLANC DE BLANCS *France*	£129.95
LAURENT-PERRIER VINTAGE *France*	£132.95
GRAND SIÈCLE BY LAURENT-PERRIER *France*	£269.95

WHITE WINE - ITALY

	bottle 750ml
TRAMINER *Puiatti, Friuli-Venezia Giulia*	£44.95
GAVI DI GAVI *La Minaia, Nicola Bergaglio, Piemonte*	£46.95
FIANO *Zin, Produttori Di Manduria, Puglia*	£52.95
ROERO ARNEIS *Pradalupo by Fontanafredda, Piemonte*	£54.95
VERMENTINO *Di Sardegna, Tino, Mora & Memo, Sardinia*	£56.95
SOAVE *Vintage by Bertani, Veneto*	£58.95
CHARDONNAY *Planeta, Sicily*	£78.95

WHITE WINE - REST OF THE WORLD

	bottle 750ml
FLORÃO *Quinta da Fonte Souto, Alentejo, Portugal*	£42.95
SEMILLON *Regna Loca, Rickety Bridge, Franschhoek, South Africa*	£48.95
RIESLING *Trimbach, Alsace, France*	£54.95
ALBARIÑO *Lías by Martin Codax, Rías Baixas, Spain*	£52.95
QUINTA DA FONTE SOUTO BRANCO *Alentejo, Portugal*	£62.95
GEWURZTRAMINER *Classic, Hugel, Alsace, France*	£62.95
SANCERRE *'Le Pierrier', Domaine Thomas, Loire Valley, France*	£72.95
CHARDONNAY *Catena Alta, Mendoza, Argentina*	£72.95
CHABLIS 1ER CRU *Montmains, Olivier Tricon, Chablis, France*	£74.95
POUILLY-FUMÉ *Villa Paulus, Domaine Masson-Blondelet, Loire Valley, France*	£78.95
CONDRIEU *La Petite Côte, Yves Cuilleron, Rhône Valley, France*	£102.95
MEURSAULT *Bouchard Père & Fils, Burgundy, France*	£135.95
PULIGNY MONTRACHET *Domaine Pernot Belicard, Burgundy, France*	£142.95

THE ORANGERY

RED WINE - ITALY

	bottle 750ml
NEGROAMARO *Casato di Melzi, Salento*	£37.95
PRIMITIVO *Varvaglione, Puglia [Organic]*	£39.95
CHIANTI *Classico Riserva, Castellani*	£39.95
AGLIANICO DEL VULTURE *Calice, Donato D'Angelo, Basilicata*	£42.95
PINOT NERO *Colterenzio, DOC, Alto Adige*	£44.95
ROSSO DI TOSCANA BY ALTESINO *Tuscany*	£49.95
VALPOLICELLA RIPASSO *'Capitel della Crosara' Montresor, Veneto*	£52.95
NEBBIOLO *Ascheri, San Giacomo, Langhe, Piemonte*	£55.95
BARBERA D'ASTI *Ca' Di Pian, La Spinetta, Piemonte*	£68.95
BRUNELLO DI MONTALCINO *Il Poggione, Montalcino, Tuscany*	£94.95
AMARONE *Della Valpolicella, Monte Zovo, Veneto*	£96.95
BAROLO *Marcenasco, Renato Ratti, Piedmonte*	£109.95
BAROLO *Proprietà Fontanafredda, Fontanafredda, Piemonte*	£132.95

SUPER TUSCANS:

IL BLU *Brancaia, Tuscany*	£139.00
ARCANUM *Tenuta di Arceno, Tuscany*	£169.00
TIGNANELLO *Antinori, Tuscany*	£289.00
SASSICAIA *Bolgheri, Tenuta San Guido, Tuscany*	£599.00

RED WINE - REST OF THE WORLD

	bottle 750ml
CHATEAU DE HAUTE-SERRE *Lucter, Cahors*	£54.95
SHIRAZ *The Riebke, Teusner, Barossa Valley, South Australia, Australia*	£54.95
ALTITUDES RED *Ixsir, Lebanon*	£54.95
ZINFANDEL *Edmeades, Mendocino County, California, USA*	£56.95
CABERNET SAUVIGNON *Thelema, Western Cape, South Africa*	£62.95
PINOT NOIR *'Juggernaut' by Bogle, Russian River Valley, California, USA*	£69.95
RIOJA *Reserva, Unica, Sierra Cantabria, Spain*	£72.95
CHATEAUNEUF DU PAPE *Domaine Chante Cigale, Southern Rhône, France*	£76.95
MARANGES 1ER CRU *La Fussière, Burgundy, France*	£82.95
SYRAH *The Griffin by Journey's End, Stellenbosch, South Africa*	£82.95
PRELUDIO *"Barrel Select" by Familia Deicas, Uruguay*	£84.95
MARGAUX *Château Tayac, Bordeaux, France*	£95.95
SAINT-ÉMILION GRAND CRU *Château Tour Baladoz, Bordeaux, France*	£102.95
CABERNET SAUVIGNON *Palermo by Orin Swift, Napa Valley, California, USA*	£109.95
MAS LA PLANA *[Cabernet Sauvignon], Familia Torres, Penedès, Spain*	£112.95
CHASSAGNE-MONTRACHET *Thomas Morey, Rouge Vieilles Vignes, Burgundy, France*	£114.95
POMEROL *Château Mazeyres, Bordeaux, France*	£118.95
GEVREY-CHAMBERTIN *Joseph Drouhin, Burgundy, France*	£139.95
CATENA ZAPATA *Malbec, Mendoza, Argentina*	£144.95
CÔTE RÔTIE *Guigal, Brune et Blonde, Rhône Valley, France*	£145.95
SAINT-JULIEN *Château Talbot, Grand Cru Classé, Bordeaux, France*	£179.95

THE
ORANGERY
CANNIZARO HOUSE