

THE
Orangery
RESTAURANT

BY SEARCYS

Lunch Menu

MONDAY – SATURDAY
12 – 4PM



BLENHEIM PALACE

BLENHEIM BITES

- Marinated olives (v) 4 (444 kcal)
Anchovies in oil, toasted olive bread (v) 6 (591 kcal)
Vegan falafel, houmous (ve) 6 (216 kcal)

TO START

- Sautéed forest mushrooms, tarragon bruschetta (ve) 7 (189 kcal)
Chicken liver and cognac pâté, apple chutney, brioche toast 8 (494 kcal)
Soup of the day, warm bread, flavoured butter (v) 7 (see server for kcal)
Sharing charcuterie board, olives, sundried tomatoes, roasted artichoke 18 (1297 kcal)
Warm breads, balsamic vinegar, olive oil, flavoured butter 7 (430 kcal)
Smoked salmon pâté, toasted ciabatta, caper butter 8 (494 kcal)

LARGE PLATES

- Classic fish and chips, Cotswold ale-battered cod fillet, chunky chips, minted peas, tartare sauce 17 (770 kcal)
Chalk Stream trout nicoise salad, new potatoes, green beans, Oxfordshire eggs, olives, leaves 19 (199 kcal)
Vegan peanut and tofu curry, sticky rice (ve) 14 (531 kcal)
Smoked chicken Caesar salad 16 (497 kcal)

FROM THE GRILL

- Vegan burger, house slaw, relish, cheese, chunky chips, salad (ve) 16 (1229 kcal)
Blenheim Estate lamb cutlets, herb roasted new potatoes, Greek salad, tzatziki 24 (501 kcal)
10oz steak burger, Oxford Blue rarebit, crispy pancetta, relish, chunky chips, salad 17 (913 kcal)
6oz Oxfordshire beef fillet steak, herb roasted field mushroom, grilled tomato, chips, peppercorn sauce 30 (1200 kcal)

PUDDINGS

- Eton mess 7 (680 kcal)
Date and toffee pudding, warm toffee sauce, clotted cream ice-cream 7 (794 kcal)
Lemon posset, shortbread 7 (710 kcal)
English cheese board, quince, sourdough crisps 11 (990 kcal)

SIDES

- Chunky chips 4 (236 kcal)
Herb-roasted new potatoes 4 (93 kcal)
Side salad 4 (50 kcal)

(v) = vegetarian (ve) = vegan (gf) = made without gluten

This is an indicative menu and may be subject to change. Foods described within this menu may contain nuts and other allergens. Dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices. Please ask a member of staff for our dairy-free alternatives.

All prices are inclusive of VAT at 20%. A discretionary 12.5% service charge will be added to the final bill. All gratuities are transferred to the team.

Using seasonal produce, our chefs prepare the modern British dishes we all know and love. We buy the best ingredients available, working closely with British farmers and local producers. We only use UK-reared fresh meat, flour milled in England, free-range eggs and milk from Red Tractor-certified farms. The seafood on this menu is responsibly sourced. All our tea and coffee are Fairtrade or Direct Impact-sourced, with coffee beans coming from family-run farms in South America.

Adults need around 2000 kcal a day.