



THE
Orangery
RESTAURANT

BY SEARCYS

Sunday Lunch

SERVED 12 – 4PM



BLENHEIM PALACE

BLENHEIM BITES

- Marinated olives (v) 4
- Anchovies in olive oil, toasted olive bread (v) 6
- Grilled padron peppers (v) 7
- Vegan falafel, houmous (ve) 6

TO START

- Sautéed forest mushrooms, tarragon bruschetta (ve) 7
- Chicken liver and cognac pate, apple chutney, brioche toast 8
- Classic prawn Marie Rose, cherry tomatoes, avocado 8
- Soup of the day, warm bread, flavoured butter (v) 7

ROASTS

All served with duck fat roasted potatoes, seasonal greens and pan gravy

- Roast Cotswold sirloin of beef, Yorkshire pudding, Blenheim honey-roasted parsnips and carrots, horseradish 19
- Roasted Oxfordshire lamb, Blenheim honey roasted parsnips and carrots, garden mint sauce 20
- Free-range roasted chicken, pigs in blankets, sage and onion stuffing, Blenheim honey-roasted parsnips and carrots 17
- Vegan Wellington, roast potatoes, parsnips and carrots, vegan gravy (ve) 15

LARGE PLATES

- Classic fish and chips, Cotswold ale battered cod fillet, chunky chips, minted peas, tartare sauce 17
- 10 oz steak burger, Oxford Blue rarebit, crispy pancetta, chunky chips, salad 15

PUDDINGS

- Eton mess 6
- Date and toffee pudding, warm toffee sauce, clotted cream ice-cream 7
- Classic ice-cream sundae 6
- Oxford cheese board, quince, sourdough crisps 11

SIDES

- Cauliflower cheese 4
- Chunky chips 4
- Side salad 4
- Warm breads 4
- Seasonal greens 4

(v) = vegetarian (ve) = vegan (gf) = gluten free

This is an indicative menu and may be subject to change. Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements, and we will be delighted to offer alternative menu options. Dishes made without gluten are also available. Please ask a member of staff for our vegetarian or 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.