

Desserts and Wine Recommendations

Apricot Soufflé, Fromage Fraiche Sorbet		£6.50
2003 Recioto di Soave « Vigna Marogne », Tamellini – Veneto		£12.00
70% Valrhona Chocolate Tart, Cherry Sorbet		£7.50
2004 Jurançon La Magendia de Lapeyre, Pyrénées		£8.00
Lemon Verbena Crème Brûlée, Lemon Sorbet		£6.50
2008 Muscat de St Jean de Minervois “Douce Providence”		£10.50
Chilled Pineapple Rice Pudding, Pineapple Sorbet, with Grated Coconut		£6.50
2004 Jurançon La Magendia de Lapeyre, Pyrénées		£8.00
Summer Pudding, Clotted Cream Ice Cream		£6.50
2001 Vouvray Moelleuse, Domaine Champalou		£10.00
Selection of Farmhouse Cheese:	4 Choices	£6.00
(Served with a Selection of Biscuits)	6 Choices	£8.50
	8 Choices	£11.00
Pedro Ximenez Solera 1927, Alvear – Montilla-Morales		£7.50

The Orangery



DANESFIELD HOUSE

The Present Neo-Tudor building was built in 1901 for Robert Hudson, on what had been geographically recognized as a prehistoric hill fort known as 'Danes Field Camp'. The property was requisitioned in WWII by the Committees Intelligence Collection Management whose staff were initially recruited from the Royal Air Force. The committee set up Signals Intelligence at Bletchley Park and Imagery Intelligence at Danesfield House.

An 'Orangery' was a building frequently found in the grounds of fashionable residences from the 17th to the 19th Century and given a classical architectural form. An Orangery was similar to a greenhouse or conservatory. The name reflects the original use of the buildings as a place where citrus trees were often wintered in tubs under cover, surviving through harsh frosts though not expected to flower and fruit.

**A discretionary service charge of 12.5% will be added.
Prices are inclusive of VAT at the current rate.**

Starters

Bouillabaisse Soup, Rouille, Croutes and Gruyère	£7.00
Smoked Mackerel, Orange and Fennel Salad, Orange Purée	£8.95
Pan-Fried Duck Breast, New Potatoes, Pear Purée, Mustard Dressing	£7.50
Poached English Asparagus, Hen's Egg, Hollandaise Sauce	£6.50
Terrine of Pigs Head and Parsley, Sauce Gribiche	£7.00

Main Course

Risotto of Girolles, Summer Truffle	£14.00
Pan-Fried Fillet of Gilthead Bream, Sautéed Squid, Aubergine Caviar, Saffron Sauce	£17.00
Roasted Loin of Rabbit, Confit Leg, Carrot Purée, Garden Peas	£17.50
Pan-Fried Sirloin Steak, French Fries, Roasted Plum Vine Tomatoes, Watercress, Béarnaise Sauce	£17.95
Pan-Fried Fillet of John Dory, Parsley Gnocchi, Braised Fennel	£15.95