

FROM THE GRILL

All served with:

Portobello mushroom, slow roasted tomato, Pont Neuf,
watercress

With a choice of Bearnaise or Peppercorn sauce

Hand cross prime fillet steak £40 (gf) kcal 919

Sweet chilli glazed pork T-bone £20 (gf) kcal 1016

To share

Hand cross 20 oz treacle cured cote de boeuf £80 (gf) kcal 1281

This is a sample menu. Prices and dishes correct at time of publishing.
A discretionary service charge of 12.5% will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other allergens
are present and our menu descriptions do not include all ingredients. If more
information about allergens is required, please ask a member of the team.
Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

Welcome to The Orangery Restaurant

Here at Buxted Park Hotel, our aim is to make you feel completely at home - to encourage you to relax, unwind and put your feet up. Our restaurant menu features classic and authentic British cuisine with a contemporary twist, which you can enjoy in warm and elegant surroundings.

Our Head Chef is passionate about producing seasonal menus which showcase the very best produce that the region has to offer. Working closely with local suppliers, we pride ourselves on using the freshest ingredients to create honest dishes that focus on quality and delivering great flavours.

Our varied menu provides something for all tastes and should you have any dietary requirements we would be delighted to accommodate you. We hope you enjoy your dining experience with us and if there is anything we can do to make you more comfortable, please do not hesitate to ask a member of the team.

Bon appétit!

Rob Harris

Restaurant & Bar Manager

Mark Carter

Head Chef



Two AA Rosettes for
Culinary Excellence

SEASONAL MENU

STARTERS

Asparagus risotto (vg) £11.50 kcal 750
Pea, vegan feta, truffle oil

Home-made soup of the day (vg) £6.50 kcal 291
Seasonal garnish

Seared king scallops £15 kcal 376
Celeriac purée, parsnip, braised ox cheek, parsley oil

Nut Knowle goat's curd £9 kcal 368
Barley, pea and mint salad

Heirloom tomato salad (vg) £10 kcal 299
Balsamic glaze, basil oil, olive bread

Grilled mackerel £12 kcal 326
Compressed cucumber, dashi sauce, crisp seaweed

Wood pigeon terrine £11 kcal 301
Pickled baby beets, oyster mushroom, salsify purée

Beetroot carpaccio (vg) £11 kcal 320
Wasabi mayonnaise, saffron gel, radish herb salad

Salmon tartare £13 kcal 423
Homemade tartare sauce, herb salad, lemon oil dressing

The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.

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MAIN COURSES

Baked maple glazed butternut squash (vg) £16.50 kcal 278
Pomegranate, quinoa, feta, barley seeds, harissa dressing

Herb crusted cod £27.50 kcal 734
Clam sauce, roasted garlic, saffron mash

Glazed soy duck breast £25 kcal 837
Pickled mushroom, sorrel purée, shaved fennel, date croquette

Slow-cooked lamb shank £24 kcal 1198
Hummus, raisin purée, sweet potato terrine, mint tabbouleh

Maple roasted baby carrots (vg) £16 kcal 583
Pea purée, broad bean salsa, pickled beets, garden herb polenta

Roast corn-fed chicken £22 kcal 905
Chia seed crust, cauliflower flavours, aubergine caviar, vierge sauce

Mushroom steak (vg) £21 kcal 867
Roast vine tomato, Pont Neuf, watercress, vegan Diane sauce

Pan seared tuna fillet £26 kcal 580
Braised fennel, grapefruit gel, orange, and celeriac salad

SIDES

Truffle mash £5 kcal 280
Buttered potato purée infused with truffle oil and chives

Parmesan fries £5 kcal 227
Skinny fries with grated parmesan

Pont Neuf £5 kcal 240
Chunky hand cut chips with rock salt

Seasonal vegetables £5 kcal 190
Panache of seasonal vegetables of the day

HOT BEVERAGES

(Decaffeinated coffee/tea available)

Espresso
Cappuccino
Double Espresso
Filter Coffee
Latte
Mocha
Selection of Teas

(Traditional leaf tea available) All £6.50

Speciality Liquor Coffees - £10.50

All of the above are served with Petits Fours

DESSERTS

Cherry dark chocolate mousse £11 kcal 486

Cherry kirsch sorbet

Sticky toffee pudding £8 kcal 842

Brandy butter ice cream, butterscotch sauce

Apple and lime cheesecake £10 kcal 412

Lime sorbet, apple gel crackle confit

Rhubarb and custard delice £12 kcal 496

Ginger parfait, salted caramel

Rich dark chocolate mochi (vg) £8 kcal 212

Pineapple gel, lemon sorbet

Mango and coconut cream £12 kcal 580

Mango gel, coconut granola, mango gin sorbet

Pear caramel £11 kcal 560

Milk chocolate, yoghurt parfait

Date and salted caramel mousse (vg) £9 kcal 410

Vegan vanilla ice cream

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SELECTION OF BRITISH CHEESE

Selection of Home Counties Artisan Farm House Cheeses

artisan cracker, Membrila

3 cheese selection £16 kcal 440

5 cheese selection £19 kcal 580

Old Sussex Cheddar

(Stonegate Dairy East Sussex)

Farmhouse type cheddar made from cow's milk, full body flavour, matured for 6-8 months

Award winning Brighton Blue

(Tremains Farm East Sussex)

Semi-soft, mellow, medium strength blue vein cheese

Sussex Charmer

(Bookham and Harrison Farm Sussex)

Gold winning cheese, vegetable rennet, with mixed favours of parmesan

Golden Cross

(Golden Cross Farms East Sussex)

Local semi-soft goat's cheese, smooth texture, crisp finish

Flower Marie

(Green Acres farm Lewes Sussex)

Sheep's milk, soft, artisan texture, sweet, tangy taste

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DESSERT WINE & PORTS

By the glass

Petit Guiraud Sauternes, Bordeaux 125ml £15

Quinta De La Rosa Ruby Port 100ml £5.50

Quinta De La Rosa Ruby LBV 100 ml £9

By the bottle

Petit Guiraud Sauternes 1194 Bordeaux, France £43

Incredibly fresh with flavours of grapefruit, passion fruit, pineapple.

Floral and light.

37.5cl Bottle

Valdivieso Eclat Botrytis Semillon 904, Curico, Chile £41

Deep gold, honeyed palate with mouth-watering citrus fruit characters

37.5cl Bottle

Lafage Muscat De Rivesaltes 1195 Languedoc-Roussillon, France £40

Intense, fresh aromas and flavours of grapes, rose petals and ginger.

The sweet summer fruits are beautifully balanced by a refreshing finish

Quinta De La Rosa Ruby Portugal £40

Full of red cherries and berries with surprising body and a long finish for a lighter style

Quinta De La Rosa Ruby LBV Portugal £45

Young and vibrant dark fruits form round, soft flavours with a long finish accompanied by hints of cinnamon spices