

BUXTED PARK

HOTEL

FROM THE GRILL

All served with:

Portobello mushroom, slow-roasted tomato, Pont Neuf, watercress

With a choice of Bearnaise or Peppercorn sauce

Sweet chilli glazed pork T-bone £24 (kcal 1216)

To Share

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

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

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.

BUXTED PARK

HOTEL

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!

Mark Carter
Head Chef

Rob Harris
Restaurant & Bar Manager



Two AA Rosettes for
Culinary Excellence

*Hand*PICKED
HOTELS

SEASONAL MENU

STARTERS

Dived Orkney seared king scallop £19 kcal 397
Ceviche of scallop, oscietra caviar, orange and fennel salad, dill oil

Home-made soup of the day £7 kcal 219
Seasonal garnish

Hog roast pork and black pudding terrine £11 kcal 632
Quince, poached pear, red endive radish salad

Torn burrata cheese £12.50 kcal 541
Black figs, roast delica pumpkin, chicory

Heritage cherry tomato bruschetta £12 kcal 154
Feta, crisp basil, balsamic, herb salad

Maple smoked roasted quail £16 kcal 296
Toasted coconut, pineapple chutney, watercress, chervil

Beetroot cured chalk farm trout £14 kcal 470
Pickled Romanesco, beetroot gel, star anise carrot, shallot puree

South coast lemon sole £15 kcal 234
Tiger prawn salmon mousse, crayfish bisque

Spaghetti squash rosti £9 kcal 290
Roasted baby peppers, pickled courgette, olives, aubergine pesto

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

Roast fillet of cod £26 kcal 1262
Herb gnocchi, roasted garlic veloute, peas, and asparagus, leek oil

Middle white buck cider braised pork belly £20 kcal 1112
Apple glazed, anchovy butter savoy cabbage, parsnip puree, apple gel

Local grilled bass £29 kcal 821
Spinach puree, braised leek, edamame beans, razor clam sauce

Roast rack of crusted south down lamb £40 kcal 767
Garlic humous, crisp potato cake, Yukon carrot, perigould sauce

Donald Russell 28 day aged beef fillet £45 kcal 1064
Shin of beef ravioli, mushroom fricassee, red wine shallot, heritage carrot, Roquefort cream

Chicken espetada £28 kcal 1424
Chicken and chorizo skewer, portobello mushroom, slow roasted tomato, sweet potato fries, watercress

Roast Barbary duck breast £28 kcal 942
Confit duck, braised red cabbage, fondant potato, sloe gin jus

Baked Maple glazed butternut squash £18 kcal 274
Pomegranate, quinoa, feta, barley seeds, harissa dressing

Falafel and coriander croquette £16 kcal 1310
Heritage beetroot and french bean salad, chia seed, sesame crisp

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HOTEL

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

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HOTEL

DESSERTS

Cherry dark chocolate mousse £9 kcal 316

Cherry kirsch sorbet

Sticky toffee pudding £9 kcal 704

Brandy butter ice cream, butterscotch sauce

Apple white chocolate globe mousse £10 kcal 758

Apple caramel, crackle crumble confit

Apricot and Earl grey delice £12 kcal 774

Apricot archers sorbet

Madagascan vanilla panna cotta cream £9 kcal 387

Berry jelly, tuille crisp biscuit

Compressed roasted pineapple (vg) £9 kcal 168

Coconut sorbet, mango salsa, toasted coconut chards

Blackberry Mousse (vg) £9 kcal 897

Chia seed, summer berries, crumble crunch

Dessert Medley £12 kcal 1186

Raspberry, Matcha tea, strawberry rose water cheesecakes,
raspberry rose sorbet

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SELECTION OF BRITISH CHEESE

Selection of Home Counties Artisan Farm House Cheeses

artisan cracker, Membrila

3 cheese selection £16 kcal 518

5 cheese selection £19 kcal 706

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