

Babington House

Orangery menus

Breakfast available Monday to Sunday, 7.30am to 11.30am

If you prefer a light breakfast or like to start the day with something cooked, our menu has options for everyone. Plus, check out the dishes specifically created for each House.

All day available daily, 12pm to 11pm

With a focus on farm-to-fork dining, the Orangery's menu changes daily and features vegetables and herbs grown on-site in the Walled Garden.

Sunday roast available every Sunday, 12.30pm to 6pm

Spend your Sunday enjoying a traditional roast, including meat and plant-based options. Plus, a range of our House Classics.

Desserts available daily, 12pm to 11pm

Complete your dining experience with a sweet treat or something savoury, including classics with a House twist.

Kids available daily, 12pm to 11pm

We have a variety of smaller plates for your little ones, featuring all their favourites.

Orangery sample menu

Starters

Today's soup (plant based)

smashed broad beans, rye bread, mint (plant based)

Potato gnocchi, vodka sauce, aged parmesan, basil (vegetarian)

Buffalo mozzarella, marinated peas, grilled chilli, creme fraiche (vegetarian)

Wye valley asparagus, gribiche sauce (vegetarian)

Wood-roasted scallops, herb butter, pangrattato

Smoke cod's roe, crispy potato

Short rib croquettes, Calabrian chilli, watercress

Plant based

Wood-fired flatbread, smoked aubergine, red pepper, hummus

Baked sweet potato, turmeric yoghurt, raisin salsa

Seaweed falafel, hummus, tabbouleh

Mains

Wood-roasted aubergine, tabbouleh, pomegranate, summac (plant based)

Westcombe ricotta ravioli, sage butter, pangrattato

Wild garlic tagliolini, stracciatella, crispy salami

South coast seabass, tomatoes, bitter leaves

Wood and grill

Chalk stream trout, broad beans, samphire, lemon creme fraiche

Whole south coast plaice, garlic butter, brown shrimp

Manor farm sirloin, 28 day dry aged, grelot onions, garlic butter

Rotisserie castlemead chicken, slaw, hot sauce, aioli, fries

Manor farm tomahawk, dirty mac and cheese, chimichurri

Sides

Fries, mixed leaves, seasonal greens, dirty mac and cheese

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

Club sample wine list

Sparkling and champagne

Prosecco Treviso, DOC, Luna Argenta, Brut, NV (available by glass)
Thienot, Brut, NV (available by glass)
Thienot Rose, Brut, NV
Moët & Chandon, Brut, Imperial, NV (available by glass)
Moët & Chandon Rose, Brut, Imperial, NV (available by glass)
Ruinart, Brut NV (available by glass)
Louis Roederer, Collection 243, Brut NV
Ruinart, Blanc de Blancs, Brut NV
Dom Perignon, Brut

White

Maison Vincent, Languedoc, France (available by carafe and glass)
Pinot Bianco, Quercus, Goriška Brda, Slovenia
Pinot Grigio, Delle Dolomiti, Trovati, Veneto, Italy (available by carafe and glass)
Torrantes Riesling, Amalaya, Salta, Argentina
Verdejo, Rueda, Jose Pariente, Spain
Gavi Di Gavi, Broglia, Piemonte, Italy (available by carafe and glass)
Gruner Veltliner, Lois, Loimer, Kamptal
Chablis 'Boissonneuse', Burgundy, France
Picpoul De Pinet, Badassiere, Languedoc, France (available by carafe and glass)
Sauvignon Blanc, Castel Firmian, Trentino, Italy (available by carafe and glass)
Albarino Rias Baixas, Serra Estrella, Galicia, Spain
Soave Classico, Pieropan, Veneto, Italy
Sancerre, 'La Croix Du Roy', Lucien Crochet, Loire, France
Viognier, 'Iles Blanches', Chartreux, Rhone, France (available by carafe and glass)
Chardonnay, Reserve, Bousquet, Mendoza, Argentina (available by carafe and glass)
Alba' Malvazija, Matosevic, Istria, Croatia
Meursault Vieilles Vignes, Belicart, Burgundy, France
Chassagne Montrachet Masures, Gagnard, Burgundy, France
Puligny Montrachet, Henri Boillot, Burgundy, France

Red

Maison Vincent Languedoc, France (available by carafe and glass)
Primitivo, Visconti Rocca, Puglia, Italy
Merlot, Chateau Terrefort-Lescalle, Bordeaux, France (available by carafe and glass)
Douro, Quinta Da Cassa, Portugal
Pinot Noir, Cycles Gladiator, California (available by carafe and glass)
Aglanico Del Vulture, Pipoli, Basilicata, Italy
Pinot Noir 'Crimson', Ata Rangī, Central Otago, New Zealand
Nuits St Georges, Domaine Forey, Burgundy, France
Cotes Du Rhone Syrah, Chartreux, Rhone, France (available by carafe and glass)
Rioja Crianza, Bedegas Altanza, Spain (available by carafe and glass)
Barbera D'alba 'Romualdo', Prunotto, Piemonte, Italy
Chateau Boutisse, St Emilion Grand Cru, France
Gevrey Chambertin 'Les Crais', Jean-Michel Guillon, France
Montepulciano D'abruzzo, Itinera, Italy (available by carafe and glass)
Malbec Reserve, Domaine Bosquet, Argentina (available by carafe and glass)
Chianti Rufina, Selvapiana, Tuscany, Italy
Chateauneuf Du Pape, Beurenard, Rhone, France
Barolo, Massolino, Piemonte, Italy
Ridge 'Lytton Springs', Dry Creek Valley, California

Rose

Maison Vincent, Languedoc, France (available by carafe and glass)
Lady A, Provence IGP, France (available by carafe and glass)
Domaine de Valdition, 'Vallon des Anges', Aix en Provence, France (available by carafe and glass)
Rock Angel, Provence, France
Chateau d'Esclans, Provence, France