

Babington House

Orangery menus

Breakfast available Monday-Sunday, 7.30am-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-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)

Heritage carrots, toasted quinoa, mint labneh (plant based)

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

Buffalo mozzarella, garden squash, chicory, balsamic (vegetarian)

House-cured trout, celeriac remoulade, capers

Wood-roasted scallops, herb butter, pangrattato

Salt cod fritters, fennel, capers, aioli

Hereford ox cheek ragu, homemade pappardelle, pecorino

Plant based

Woodfired flatbread, smoked aubergine, red pepper, hummus

Walled garden corn, lime labneh, chives

Grilled broccoli, spicy tomato, pickled red onion

Mains

Ash-baked celeriac, sprouts, chestnuts, truffle (plant based)

Westcombe ricotta ravioli, sage butter, wild mushroom

Local duck, creamy savoy, dates, pancetta, red wine jus

Seafood linguine, cherry tomatoes, chilli, saffron

Skate wing, Cafe de Paris, braised fennel

Wood and grill

Chalk stream trout, braised kale, aioli, lemon

Wood roasted lemon sole, nduja butter, lemon

Manor Farm sirloin, bernaise, fries

Castlemead rotisserie chicken, fries, aioli, slaw (for two)

Manor Farm tomahawk, dirty mac and cheese, chimichurri (for two)

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.

Orangery sample wine list

Sparkling and Champagne

Prosecco Treviso Luna Argenta Brut NV (available by glass)
Thienot Brut NV (available by carafe and glass)
Thienot Rose Brut NV
Moet & Chandon Brut Imperial NV (available by glass)
Moet & Chandon Brut Imperial Rose NV
Ruinart Brut NV
Louis Roederer Collection 243 Brut NV
Ruinart Blanc De Blanc Brut NV
Dom Perignon Brut 12

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)
Aglianico Del Vulture, Pipoli, Basilicata, Italy
Pinot Noir 'Crimson', Ata Rang, 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