

RH ENGLAND
THE ORANGERY

MORNINGS

**RH
SCRAMBLE***
Farm Eggs, Crème Fraîche,
Avocado, Chives
17

**ITALIAN
BENEDICT***
San Daniele Prosciutto, Parmesan Hollandaise
Sauce, Charred Ciabatta
20
ADD SMOKED BACON 11

**WHOLE SMASHED
AVOCADO**
Charred Ciabatta,
Aged Balsamic
15

STARTERS

GRILLED SHRIMP
6 pcs, Lemon, Butter, Garlic,
Calabrian Chili
22

FRESH BURRATA
Heirloom & Cherry Tomatoes,
Balsamic, Basil
23

CRISPY ARTICHOKEs
Potatoes,
Rosemary Aioli
20

PROSCIUTTO BOARD*
San Daniele, Parmigiano Reggiano,
Grapes, Warm Baguette
23

PROSCIUTTO & DÉLICE BOARD*
Strawberry Preserves,
Grapes, Warm Baguette
36

DÉLICE DE BOURGOGNE BOARD
Strawberry Preserves,
Grapes, Warm Baguette
20

CAVIAR SPECIALTIES

**IMPOSSIBLY THIN
HOUSEMADE CHIPS & DIP
WITH CAVIAR***
15g 55 30g 110

**GRILLED
AVOCADO
WITH CAVIAR***
10g 45

**MINI LOBSTER
ROLLS
WITH CAVIAR***
2 Rolls 10g 48 4 Rolls 20g 96

WITH CAVIAR, CRÈME FRAÎCHE & CHIVES

SIGNATURE SALADS

**GRILLED SHRIMP*
& VEGETABLE SALAD**
Zucchini, Asparagus,
Tomatoes, Avocado,
Corn, Scallions
32
**Available with Other Additions*

**CHINESE
CHICKEN SALAD**
Napa Cabbage, Carrots,
Fried Wontons, Cilantro,
Sesame Soy Vinaigrette
26

**MULHOLLAND
DRIVE SALAD**
Iceberg Lettuce, Romaine, Grilled Chicken,
Egg, Beets, Tomatoes, Cheddar, Smoked
Bacon, Avocado, Balsamic Vinaigrette
27

**ROTISSERIE
CHICKEN SALAD**
Free Range Chicken, Butter
Lettuce, Olive Oil,
Lemon, Chives
24

CLASSIC SALADS

CLASSIC CAESAR*
Romaine, Parmigiano
Reggiano, Croutons
15

GEM
Radish, Feta, Avocado,
Buttermilk Herb Dressing
16

ARUGULA
Fennel, Grapes, Parmigiano
Reggiano, Citrus Vinaigrette
16

KALE CAESAR*
Tuscan Kale, Parmigiano
Reggiano, Croutons
15

ADDITIONS

ROTISSERIE CHICKEN 12 SALMON* 21 GRILLED SHRIMP 18 BUTTERED LOBSTER 28 FILET MIGNON* 32 HALF AVOCADO 7

SANDWICHES

**FRIED CHICKEN
SANDO**
Pickles, Mayo,
Buttered Brioche
24

**THE SHAVED RIBEYE
DIP***
Emmentaler Swiss, Au Jus,
Charred Buttered Baguette
36

**HEARTH
BURGER***
Slab of Monterey Jack, Caramelized
Onions, Aioli, Charred Ciabatta
26

**ROTISSERIE CHICKEN
SANDWICH**
Free Range Chicken, Butter,
Arugula, Aioli, Charred Ciabatta
22

**LOBSTER
ROLL**
Drawn Butter, Old Bay,
Brioche with a Dash of Mayo
38
Add 15g Caviar 60*

MAINS

CHARRED RIBEYE*
14 oz Hereford Prime Beef,
Sliced
58

WHOLE GRILLED BRANZINO
Olive Oil, Chives,
Grilled Lemon
36

ROTISSERIE CHICKEN
Free Range Chicken, Roasted Potatoes,
Natural Jus, Rosemary, Garlic
Half 25 Whole 45

PETITE FILET*
7 oz Center Cut, Herbed Butter,
Béarnaise
52

HONEY GLAZED SALMON*
Brown Butter,
Lemon
34

CAULIFLOWER STEAK
Grilled, Mediterranean Herbs,
Olive Oil
22

FRIES & SIDES

TRUFFLE FRIES 16
GRILLED ASPARAGUS 15

FRENCH FRIES 8
CHARRED BROCCOLINI 13

SWEET POTATO FRIES 9
GREEN BEANS 13

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.
*THESE ITEMS CAN BE COOKED TO ORDER. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED. CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN UNDERLYING HEALTH CONDITIONS MAY BE AT HIGHER RISK.

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COCKTAILS

GIN & TONIC
Plymouth Gin, Fever Tree
Tonic Water, Lime
15

APEROL SPRITZ
Aperol,
Ruggeri Prosecco
16

HEMINGWAY DAIQUIRI
Planteray Rum, Luxardo
Maraschino Liqueur, Lime, Grapefruit
16

PEAR MARTINI
Grey Goose Pear Vodka,
Apple, Lime
17

CLASSIC MARTINI
Belvedere Vodka or Plymouth Gin,
Noilly Prat Dry Vermouth
17

OLD FASHIONED
Woodford Reserve Bourbon,
Salted Maple Syrup, Bitters
17

NEGRONI
Plymouth Gin, Carpano Antica
Sweet Vermouth, Campari
16

MARGARITA
Don Julio Blanco Tequila, Cointreau,
Lime Juice, Agave
17

ESPRESSO MARTINI
Belvedere Vodka, Mr. Black Coffee
Liqueur, Cold Brew
17

WINE BY THE GLASS

SPARKLING

PROSECCO
Ruggeri, Valdobbiadene, Italy

ROEBUCK
Sussex, England, 2019

BARON ALBERT
Brut Champagne, France

160 ml / Bottle

11 / 48

20 / 82

22 / 86

ROSÉ

ROSÉ SICILIA
Planeta, Sicily, Italy 2024

CÔTEAUX D'AIX-EN-PROVENCE
Château Beaulieu, 'Cuvée Alexandre', France 2024

CÔTES DE PROVENCE
Rumor, France 2024

175 ml / 250 ml / Bottle

13.50 / 19 / 53

16 / 21 / 60

20 / 25 / 74

WHITE

ALVARINHO
Aveleda, Vinho Verde, Portugal 2024

GAVI DI GAVI
Ascheri, Piemonte 2023

FIANO
Antonio Caggiano, Béchar, Taurasi, Campania, Italy 2024

POUILLY FUMÉ
Château Favray, Loire, France 2024

CHABLIS
Joseph Drouhin, Côte d'Or, Burgundy, France 2023

175 ml / 250 ml / Bottle

14.50 / 21 / 61

15 / 22 / 64

17 / 24 / 68

19 / 25 / 70

21 / 26 / 80

RED

SANGIOVESE
Castellani Guadalmare, Morellino di Scansano, Toscana, Italy 2023

CABERNET FRANC
Gaia, Domaine Bousquet, Argentina 2022

DOLCETTO D'ALBA
E. Pira & Figli, Piemonte, Italy 2023

CABERNET SAUVIGNON
Los Vascos, Grand Reserve, Calchagua, Chile 2023

RIOJA
Marques de Caceres, Gran Reserva, Spain 2019

175 ml / 250 ml / Bottle

13.50 / 19 / 52

15 / 22 / 64

19 / 26 / 76

20 / 27 / 80

22 / 28 / 82

BEER

BEAVERTOWN NECK OIL IPA 6.50, HAWKSTONE Premium Lager 7, PERONI Nastro Azzuro 6.50
HAWKSTONE Cider 8, HEINEKEN 0.0 Non-Alcoholic 5

BEVERAGES Coke 6, Diet Coke 6, Orange Juice 7, Lemonade 7, Arnold Palmer 7, Fentimans Rose Lemonade 7, Fentimans Ginger Beer 7

COFFEE Americano 5, Espresso 5, Cortado 6, Cappuccino 7, Flat White 7, Latte 8, Cold Brew 7

TEA Chai Latte 8, Matcha Latte 8, Assam Breakfast 7, Earl Grey 7, Jasmine Silver Needle 7, Sencha 7
Peppermint 7, Chamomile 7, Unsweetened Iced Tea 7