

# The Orchard

— AT GRANTLEY HALL —

## Snacks & Small Plates

<b>SAN MARZANO &amp; WOOD-FIRED PEPPER SOUP</b>	£16
Crème fraîche & basil oil (DF*, GF, VE*)	
<b>MARINATED BEEF FILLET CARPACCIO</b>	£24
Grilled artichokes, rocket, shaved pecorino, truffle dressing (GF)	
<b>GAMBAS PIL PIL</b>	£19
Garlic, parsley, smoked chilli, grilled sourdough (DF, GF*)	
<b>CRISPY FRIED CALAMARI</b>	£18
Mediterranean citrus & herb salad, roasted garlic aioli (DF)	
<b>WATERMELON AND BARREL-AGED FETA SALAD</b>	£16
Finely sliced green chilli, mint, extra virgin olive oil (DF*, GF, V, VE*)	
<b>BURRATA</b>	£18
Salted pistachio, peach, rocket, Moscatel vinaigrette (GF, V)	
<b>THREE CHEESE ARANCINI</b>	£17
Tomato & chilli jam, grated Parmesan	

### Caviar

**CORNISH SALTED EXMOOR CAVIAR**  
A 20g serve over ice, fresh blinis & crème fraîche  
£110

<b>MINI CHORIZO SAUSAGE</b>	£12
Calabrian chilli & hot honey sauce (GF)	
<b>PAN CON TOMATE</b>	£12
Ripe plum tomatoes, garlic and olive oil on grilled sourdough (DF, VE)	
<b>SOURDOUGH BREAD</b>	£9
Aged balsamic & extra virgin olive oil (V)	
<b>GORDAL OLIVES</b>	£9
Marinated in fennel & chilli (VE)	

## Large Plates

<b>FILLETS OF GRILLED SEABASS</b>	£34
Isle of Wight tomato & warm potato salad, Sicilian lemon (DF*, GF)	
<b>CHARGRILLED OCTOPUS</b>	£46
Ratatouille, chorizo, sautéed potatoes, dressed courgette ribbon salad (DF*, GF)	
<b>SLOW COOKED BELLY PORK</b>	£36
Sweet potato mash, spring greens, smoked garlic and bay leaf velouté (GF)	
<b>SPICED CRISPY CHICKEN</b>	£32
Black figs, cucumber, mango, baby leaf salad, honey and pomegranate dressing	
<b>ROASTED BRASSICAS</b>	£27
Cauliflower, Tenderstem broccoli, kale, warm Freekeh salad, pumpkin & sunflower seeds, Tahini dressing (VE)	
<b>SPICED BUTTERMILK CHICKEN BURGER</b>	£32
Smoked cheddar, chipotle mayonnaise, slaw, seasoned fries	
<b>RIGATONI</b>	£28
Sun-blushed tomato, chilli, garlic & olive oil sauce (DF, VE) - Additional toppings available below	
<b>SEASONAL GREEN SALAD</b>	£21
Gem lettuce, avocado, courgette, cucumber, red onion, extra virgin olive oil (DF, GF, VE) - Additional toppings available below	

### Toppings

Grilled king prawns (DF, GF)	£9
Spiced crispy chicken	£10
Grilled chicken breast (DF, GF)	£10
Half native lobster (DF*, GF)	£34
Grilled Yorkshire halloumi (GF, V)	£7

### To Share

**SURF & TURF - For Two**  
Whole grilled Whitby lobster, two dry aged fillet steaks, watercress, seasoned fries, peppercorn sauce, garlic & parsley butter  
£165

A discretionary 12.5% service charge will be added to your bill.

## From the Grill

<b>HIMALAYAN SALT AGED SIRLOIN STEAK (8oz)</b>	£47
(GF)	
<b>HIMALAYAN SALT AGED RIBEYE STEAK (8oz)</b>	£49
(GF)	
<b>HIMALAYAN SALT AGED FILLET STEAK (8oz)</b>	£54
(GF)	
<b>WARRENDALE WAGYU DENVER STEAK (8oz)</b>	£54
(GF)	
<i>All steaks served with seasoned fries &amp; watercress</i>	
<b>Peppercorn sauce (GF)</b>	£6
<b>WHOLE GRILLED WHITBY LOBSTER</b>	£72
Served with garlic & parsley butter, watercress, seasoned fries (GF*)	
<b>PLANT-BASED BURGER</b>	£28
Onion chutney, tomato, gem lettuce, seasoned fries (VE)	
<b>WARRENDALE WAGYU BURGER</b>	£38
Smoked cheddar, crispy ham, dill pickles, caramelised onions, brioche bun, seasoned fries (GF*)	

## Sides

Seasoned fries (GF, VE)	£9
Fries, smoked paprika, Manchego (GF)	£10
Truffle & Parmesan fries (GF)	£12
Caprese salad, aged balsamic, smoked sea salt, basil (GF, V)	£10
Charred Tenderstem broccoli, toasted almonds (DF*, GF, V)	£9
Grilled vegetables (GF, VE)	£8

### SUNDAY SESSIONS

LIVE MUSIC FROM 17:30 - 20:15  
Taking place on Sunday evenings.

ALLERGENS & DIETARIES: DF - DAIRY FREE / GF - GLUTEN FREE  
V - VEGETARIAN / VE - VEGAN / \* - ADAPTABLE.  
Please speak to a member of staff to advise of any dietary needs or to request calorific information.

## To Finish

<b>SELECTION OF BRITISH ARTISAN CHEESES</b>	£25
Served with seasonal fruit chutney, grapes, quince, orange blossom macerated apricots, selection of biscuits - Please ask for today's cheese offering	
<b>THREE SCOOPS OF ICE CREAM (GF*, V)</b>	£16
Madagascar vanilla   Chocolate brownie   Cookies & cream Violette   Dulce de leche   Mascarpone	
<b>THREE SCOOPS OF SORBET (GF*, V)</b>	£16
Strawberry & rose   Peach & passionfruit   Piña colada Lime & basil   Raspberry	

### To Share

For Two  
**THE CACAO BBQ**  
A chocolate illusion of smoked chocolate mousse, grilled pineapple and rum caramel (V)  
£38

<b>GARDEN VACHERIN</b>	£21
Meringue and Tahitian vanilla cream, seasonal fruit and a granita infused with garden botanicals	
<b>MADAGASCAN VANILLA CRÈME BRÛLÉE</b>	£19
Lemon & white chocolate cookie (GF*, V)	
<b>APPLE CRUMBLE</b>	£21
Served with vanilla ice cream and Calvados custard (V)	
<b>Frozen Cocktails</b>	
<b>PEACH OF PROVENCE</b>	£22
Ketel One Vodka, Whispering Angel, Peach, Strawberry, Raspberry, Lemon, Cranberry Juice	
<b>RIPON RHUBARB</b>	£22
Sing Gin, Sommer Rhubarb & Raspberry Aperitif, Guava, Vanilla, Lemon	