

Snacks & Small Plates

WILD MUSHROOM ARANCINI (V) Truffle mayonnaise, grated winter truffle	£16
RIBOLLITA (GF, VE) Italian bean broth, basil & walnut pesto	£15
CARAMELISED FRENCH ONION SOUP Gruyère crouton	£16
DILL CURED SALMON GRAVADLAX (GF) Dijon & honey dressing, soured cream, lemon, rye crisps	£18
THE ORCHARD FISHCAKE Crushed peas, preserved lemon mayonnaise, dill oil	£18

To Share (For Two)

WHOLE BAKED CAMEMBERT (GF*) Cranberry, grilled Haxby sourdough	£27
SALT & CURED SPANISH MEATS (GF*) Celeriac remoulade, pickles, grilled Haxby sourdough	£27

GORDAL OLIVES (GF, VE) Marinated in fennel & chilli	£8
HAXBY SOURDOUGH BREAD (V) Cultured estate dairy butter	£8

SUNDAY SESSIONS

LIVE MUSIC FROM 18:00 - 20:45

Taking place on Sunday evenings throughout the winter months. *Blackout dates do apply.*

Bookings are not required for guests who wish to enjoy a drink or two, reservations are only essential for dining.

MOËT & CHANDON

APRÈS AT The Orchard

Main Courses

SLOW BRAISED BEEF CHEEK BOURGUIGNON (GF) Root vegetables, mashed potatoes	£34
NIDDERDALE LAMB SHOULDER RAGU Tagliatelle, pangritata	£32
CHICKEN SCHNITZEL Fried hen's egg, crispy capers, potato salad, lemon, cranberry	£31
SPICED BUTTERMILK CHICKEN BURGER Smoked cheddar, slaw, Sriracha mayo, fries	£29
PAN ROASTED SALMON FILLET (GF) Creamed white cabbage, leeks & bacon, wholegrain mustard vinaigrette, frisée	£30
ROASTED PUMPKIN SALAD (GF, VE) Crispy kale, miso dressing, vegan feta	£27

To Share (For Two)

TRADITIONAL CHEESE FONDUE (GF*) Cured ham, Ratte potatoes, cornichons & pickled balsamic onions, sourdough croutons	£57
TARTIFLETTE (GF) Smoked bacon lardons, potato, caramelised onions, pickles, Reblochon, sour cream, chives	£52
SURF & TURF (GF*) Whole grilled Whitby lobster, two dry aged fillet steaks, watercress, rosemary fries, peppercorn sauce, garlic & parsley butter	£160

From the Grill

HIMALAYAN SALT AGED SIRLOIN STEAK (8OZ, GF)	£45
HIMALAYAN SALT AGED RIBEYE STEAK (8OZ, GF)	£47
HIMALAYAN SALT AGED BEEF FILLET STEAK (8OZ, GF)	£52
WARRENDALE WAGYU DENVER STEAK (8OZ, GF)	£52
<i>All steaks served with rosemary fries & watercress</i>	
PEPPERCORN SAUCE (GF)	£6
WHOLE GRILLED WHITBY LOBSTER (GF*) Served with garlic & parsley butter, watercress, rosemary fries	£70
<i>Glazed with thermidor sauce</i>	£6
PLANT BASED BURGER (VE) Onion chutney, tomato, gem lettuce, rosemary salted fries	£28

WARRENDALE WAGYU BURGER (GF*) Smoked cheddar, crispy ham, dill pickles, caramelised onions, brioche bun, rosemary salted fries	£36
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Sides

ALPINE FRIES (GF*) Ham, cheese & pickles	£8
TRUFFLE & PARMESAN FRIES (GF*, V)	£10
ROSEMARY SALTED FRIES (VE)	£8
CHARGRILLED VEGETABLES (VE)	£8

To Finish

SELECTION OF BRITISH ARTISAN CHEESES Served with chutney, grapes, quince, pickled walnuts, truffle acacia honey & crackers <i>Please ask for today's cheese offering</i>	£24
THREE SCOOPS OF ICE CREAM (GF*, V) Madagascan vanilla, blueberry & clotted cream, birthday cake, chocolate fudge brownie, Amarena cherry	£15
THREE SCOOPS OF SORBET (GF*, VE*) Strawberry & hibiscus, double cherry, lemongrass, elderflower & ginger beer	£15

To Share (For Two)

GRANTLEY HALL SPICED PUMPKIN PIE Mascarpone cinnamon whipped cream, caramelised pumpkin purée, treacle toffee sauce	£32
VALRHONA CHOCOLATE PROFITEROLES (V) Vanilla ice cream, chocolate sauce, caramelised pecans	£18
MADAGASCAN VANILLA CRÈME BRÛLÉE (V) Raspberry jam 'dodger'	£17

Moët & Chandon Champagne Cocktails

YULETIDE SPRITZ Moët & Chandon Impérial, Grand Marnier, cinnamon syrup, lemon juice, lemon bitters	£23
EVE SPRITZ Moët & Chandon Rosé Impérial, Botanist, Cloudy Bay, lime	£22

Winter Warmers

MULLED WINE Merlot, plum, cinnamon, orange	£18
GRANTLEY MULLED APPLE Belvedere, apple, star anise, cinnamon, vanilla	£18
ORANGE HOT CHOCOLATE Chocolate, Cointreau Noir, marshmallow, cream	£18

ALLERGENS & DIETARIES: 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.

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

