



Bramble



BOTANICAL OF THE MONTH

Cocktails

MIDNIGHT BRAMBLE FROZEN COCKTAIL

Belvedere, Briottet Crème de Mûre, Bristol Syrup Co. Blackberry Shrub, mint syrup, lemon juice, cranberry juice

£22

BLACKBERRY MULE

Belvedere, lemon juice, fresh blackberries, ginger beer

£22

Wine

2018 GUSBOURNE BLANC DE NOIRS

Expressive aromas of dried candied fruit and violet lead to a rich yet balanced palate with a long, refreshing finish.

£22 / £132

2025 GUSBOURNE PINOT NOIR

Aromas of ripe strawberry, brambles, morello cherry and earthy spiciness combine with attractive flavours of wild raspberry and cranberry.

£16 / £96

Dessert

VACHERIN OF BRAMBLE, BLUEBERRY & TARRAGON (GF)

Meringue cylinder, tahitian vanilla cream, fresh blackberries, blackberry & tarragon granita

£21

BELVEDERE

VODKA

Please speak to a member of staff to advise of any dietary needs.

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

The Orchard

— AT GRANTLEY HALL —