

The Orchard

AT GRANTLEY HALL

Snacks & Small Plates

ROASTED PARSNIP & MAPLE SOUP (VE) £16
Parsnip crisps, 100% maple syrup, nutmeg

OAK SMOKED SALMON £21
Chive cream cheese, lemon oil, rye bread

CARAMELISED FRENCH ONION SOUP (GF*) £18
Gruyère crouton, grated Wiltshire truffle

DEVILLED WHITBY CRAB & SALMON CAKE £20
Celeriac & apple remoulade, dill mayonnaise, Granny Smith apple, micro herbs

BURRATA (GF, V) £18
Salt baked beetroot & squash, roasted hazelnuts, molasses & sherry vinegar dressing

JAMON IBÉRICO CEBO CAMPO (DF*, GF*) £25
Black figs, Manchego, Moscatel & honey dressing, charred sourdough

THREE CHEESE ARANCINI £17
Tomato & chilli jam, grated Parmesan

Caviar

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

SEMI-DRIED CHERRY TOMATOES (GF, V) £16
Bocconcini, garlic & basil oil

SOURDOUGH BREAD (V) £8
Aged balsamic & extra virgin olive oil

GORDAL OLIVES (VE) £9
Marinated in fennel & chilli

Sunday Sessions

LIVE MUSIC FROM 17:30 - 20:15
Taking place on Sunday evenings throughout the autumn and winter months.

Main Courses

FILLETS OF GRILLED SEABASS (DF, GF) £34
Garlic & olive oil marinade, mixed bean salad, wood fired peppers, red onion & tomato salsa

LOBSTER RISOTTO (GF) £65
Acquerello rice, bisque, saffron, Native lobster, fresh herbs

SLOW COOKED PORK BELLY (GF) £35
Pommery mustard mashed potato, creamed cabbage & Alsace bacon

To Share (For Two)

TRADITIONAL CHEESE FONDUE (GF*) £50
Cured ham, Ratte potatoes, cornichons & pickled balsamic onions, sourdough croutons

SURF & TURF (GF) £165
Whole grilled Whitby lobster, two dry aged fillet steaks, watercress, seasoned fries, peppercorn sauce, garlic & parsley butter

From the Grill

HIMALAYAN SALT AGED SIRLOIN STEAK (8oz, GF) £47

HIMALAYAN SALT AGED RIBEYE STEAK (8oz, GF) £49

HIMALAYAN SALT AGED BEEF FILLET STEAK (8oz, GF) £54

WARRENDALE WAGYU DENVER STEAK (8oz, GF) £54

All steaks served with seasoned fries & watercress

Peppercorn sauce (GF) £6

WHOLE GRILLED WHITBY LOBSTER (GF*) £70
Served with garlic & parsley butter, watercress, seasoned fries

PLANT BASED BURGER (VE) £28
Onion chutney, tomato, gem lettuce, seasoned fries

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

Sides

Seasoned fries (GF, VE) £9

Fries, smoked paprika, Manchego (GF) £10

Truffle & Parmesan fries (GF) £12

Gem lettuce, Caesar dressing, crispy onions (GF*) £8

Charred Tenderstem broccoli, toasted almonds (DF*, GF, V) £9

Grilled vegetables (GF, VE) £8

To Finish

SELECTION OF BRITISH ARTISAN CHEESES £25

Served with seasonal fruit chutney, grapes, quince, orange blossom macerated apricots, selection of biscuits

Please ask for today's cheese offering

THREE SCOOPS OF ICE CREAM (GF*, V) £16
Madagascan vanilla | Chocolate brownie | Cookies & cream | Violette | Dulce de leche | Mascarpone

THREE SCOOPS OF SORBET (GF*, VE*) £16
Strawberry & rose | Peach & passionfruit | Piña colada | Lime & basil | Raspberry

To Share (For Two)

OCHA CHOCOLATE GÂTEAU ST HONORÉ

Caramelised puff pastry, chocolate crème pâtissière, chantilly cream, chocolate choux au craquelin

£32

A VELVET GIFT £19
Dark berries with almond genoise, raspberry & Champagne gelée, spiced vanilla bean mousse

MADAGASCAN VANILLA CRÈME BRÛLÉE (GF*, V) £17
S'mores cookie

APPLE CRUMBLE (V) £18
Served with vanilla ice cream & Calvados custard

Champagne Cocktails

HARVEST MOON £22
Hennessy, Cocchi Americano, Pear, Maple Syrup, Moët & Chandon Brut

FROSÉ CINNAMON GROVE £22
Belvedere, Apple Juice, Cinnamon, Lemon Juice, Moët & Chandon Brut

MOËT & CHANDON

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.