

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
A 20g serve over ice, fresh blinis & crème fraîche
£110

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	

WILD MUSHROOM STROZZAPRETI (VE)	£28
Porcini cream, spinach, woodland mushrooms, cashew & truffle crumb	
CHICKEN SCHNITZEL (DF)	£32
Fried hen's egg, crispy capers, potato salad, lemon	
ROASTED BRASSICAS (VE)	£27
Cauliflower, Tenderstem broccoli, kale, warm Freekeh salad, pumpkin & sunflower seeds, Tahini dressing	
SPICED BUTTERMILK CHICKEN BURGER	£31
Smoked cheddar, chipotle mayonnaise, slaw, seasoned fries	

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)

OCOA 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.