

The Orchard

— AT GRANTLEY HALL —

Snacks & Small Plates

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

Caviar

CORNISH SALTED EXMOOR CAVIAR

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

£110

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

Large Plates

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

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

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
Madagascar vanilla Chocolate brownie Cookies & cream Violette Dulce de leche Mascarpone	
THREE SCOOPS OF SORBET (GF*, V)	£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

GARDEN VACHERIN	£21
Meringue and Tahitian vanilla cream, seasonal fruit and a granita infused with garden botanicals	
MADAGASCAN VANILLA CRÈME BRÛLÉE	£19
Lemon & white chocolate cookie (GF*, V)	
APPLE CRUMBLE	£21
Served with vanilla ice cream and Calvados custard (V)	
Frozen Cocktails	
PEACH OF PROVENCE	£22
Ketel One Vodka, Whispering Angel, Peach, Strawberry, Raspberry, Lemon, Cranberry Juice	
SEASONAL SPECIAL	£22
Please see our monthly botanical menu or ask your server	