

The Orchard

— AT GRANTLEY HALL —

SNACKS & SMALL PLATES

THREE CHEESE ARANCINI (V) Parmesan, spiced tomato chutney	£14.00
CLASSIC GAZPACHO (GF, VE) Pickled cucumber, dried cherry tomatoes, basil	£13.00
BURRATA (GF, V) Salted pistachios, peach, rocket, Moscatel vinaigrette	£15.00
CANTALOUPE MELON (GF) Grand Marnier, mint, Serrano ham, olive oil	£16.50
GRILLED MARINATED SQUID (GF) Tomato & nduja sauce, burnt lime	£15.50

MAIN COURSES

PESTO GENOVESE MACARONI (VE) Toasted pine nuts, parmesan, basil pesto, cherry tomatoes	£24.00
OVEN-BAKED SALMON (GF) Mooli, Asian greens, mango, chilli, toasted cashews, satay sauce	£30.00
SPICED BUTTERMILK CHICKEN BURGER Smoked cheddar, slaw, sriracha mayonnaise, brioche bun, fries	£25.00
CHARGRILLED SEABASS Fragola Sarda, charred spring onions, chive oil	£29.50
GRILLED YORKSHIRE PORK CHOP (GF) Caponata, watercress, sauteed potatoes, mojo rojo	£31.00
EAST COAST COD GOUJONS Wood fired pepper, smoked paprika relish, baby leaf & manchego salad	£27.00
THE ORCHARD CAESAR SALAD (GF*) Anchovies, Caesar dressing, shaved parmesan, croutons <i>Add crispy chicken</i>	£22.00 £8.00

SIDES

FRIES, ROSEMARY SEA SALT (GF*, VE)	£6.00
TRUFFLE & PARMESAN FRIES (GF*, V)	£8.50
PADRON PEPPERS, SMOKED SEA SALT (GF, VE)	£6.00
PATATAS BRAVAS, BRAVAS SAUCE, ALIOLI (GF, V)	£7.00
TENDERSTEM BROCCOLI, TOASTED ALMONDS (GF, V, VE*)	£6.00

TO SHARE (FOR TWO)

SALT & CURED SPANISH MEATS (GF*) Serrano ham, salami, chorizo, olive oil, pan con tomate	£24.00
HAXBY BAKEHOUSE SOURDOUGH (V) With cultured estate dairy butter	£6.00
GORDAL OLIVES, FENNEL SEEDS & CHILLI (GF, VE)	£7.00
PAN CON TOMATE (VE) Ripe plum tomato, garlic, olive oil on toasted sourdough	£8.50

TO SHARE (FOR TWO)

SURF & TURF (GF*) Whole grilled Whitby lobster, two dry aged fillet steaks, watercress, rosemary fries, peppercorn sauce, garlic & parsley butter	£140.00
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FROM THE GRILL

HIMALAYAN SALT AGED SIRLOIN STEAK (8OZ, GF)	£39.50
HIMALAYAN SALT AGED RIBEYE STEAK (8OZ, GF)	£41.50
HIMALAYAN SALT AGED BEEF FILLET STEAK (8OZ, GF)	£48.50
WARRENDALE WAGYU DENVER STEAK (8OZ, GF) <i>All steaks served with rosemary fries & watercress</i>	£47.50
PEPPERCORN SAUCE (GF)	£5.00
WHOLE GRILLED WHITBY LOBSTER (GF*) Fries, watercress, garlic & parsley butter or thermidor sauce	£62.00
PLANT BASED BURGER (VE) Plum tomatoes, lettuce, onion chutney, brioche bun, fries	£23.50
WARRENDALE WAGYU BURGER (GF*) Cheddar, chipotle relish mayonnaise, brioche bun, fries	£32.00

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TO FINISH

SELECTION OF BRITISH ARTISAN CHEESES Served with quince, spiced fruit chutney, oat biscuits	£17.00
SELECTION OF ICE CREAM & SORBETS THREE SCOOPS OF ICE CREAM (V) Madagascan vanilla, rocky road, rum & raisin, Sri Lankan coconut	£11.50
THREE SCOOPS OF SORBET (VE) Raspberry, blackcurrant, pineapple & star anise, mango & ginger	£11.50

TO SHARE (FOR TWO)

MILK CHOCOLATE & BAILEYS LAYERED CAKE BAR Valrhona Hukambi 53% milk chocolate crémeux, light coffee & baileys mousse, chocolate pain de gene, salted caramel sauce	£30.00
MADAGASCAN VANILLA CRÈME BRÛLÉE (GF, V) Amaretti biscuit	£15.00
MEDITERRANEAN ORANGE Orange blossom & mascarpone cream, burnt orange jelly, lemon crémeux, shortbread crunch <i>Sommelier recommends: Veuve Clicquot Yellow Label £22.00</i>	£16.00

Veuve Clicquot



ROAD TO THE SUN

CHAMPAGNE

	125ml	Bottle
Veuve Clicquot Yellow Label	£22.00	£120.00
Veuve Clicquot Rosé	£26.00	£140.00
Veuve Clicquot La Grande Dame 2015		£285.00

SUNDAY SESSIONS

LIVE MUSIC FROM 18:00 - 20:45

Make the most of exciting live acoustic music whilst you drink or dine in The Orchard. Taking place on selected Sunday evenings. *Blackout dates do apply.*

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

