

— APRÈS AT —

The Orchard

SNACKS & SMALL PLATES

WILD MUSHROOM ARANCINI (V) Truffle mayonnaise, parmesan, grated truffle	£14.00
CARAMELISED FRENCH ONION SOUP (GF*) Gruyère crouton	£13.00
SALT & CURED ANTIPASTI MEATS (GF*) Cornichons, balsamic onions, celeriac slaw, charred sourdough	£16.50
SMOKED HADDOCK FISHCAKE Tartare sauce with preserved lemon, dill oil	£16.00
WARM SALAD OF PUMPKIN & KALE (GF, VE) Blue cheese, toasted pumpkin seeds, miso dressing	£15.00 or £28.00

MAIN COURSES

WILD MUSHROOM MACARONI (VE) Porcini cream, wild mushrooms, parmesan, grated truffle	£24.00
HERB FED CHICKEN SCHNITZEL Fried duck egg, watercress, tartare vinaigrette, rosemary fries	£28.50
SPICED BUTTERMILK CHICKEN BURGER Smoked cheddar, slaw, sriracha mayonnaise, brioche bun, fries	£25.00
FLAKED OAK SMOKED SALMON Spinach, shallots, gnocchi, dill cream sauce	£28.50
EAST COAST COD GOUJONS Crushed peas, heritage potatoes dressed with crème fraîche	£27.00
SLOW COOKED BEEF GOULASH (GF) Smoked paprika, mustard, mushrooms, potato cake, sour cream	£29.00

SIDES

ALPINE FRIES (GF*) Ham, cheese & pickles	£6.00
TRUFFLE & PARMESAN FRIES (GF*, V)	£8.50
GEM LETTUCE (GF) Caesar dressing, parmesan	£6.00
CHARGRILLED VEGETABLES (VE)	£6.00

TO SHARE (FOR TWO)

WHOLE BAKED CAMEMBERT (GF*) With rosemary & garlic, grilled Haxby sourdough	£26.00
HAXBY BAKEHOUSE SOURDOUGH (V) With cultured estate dairy butter	£6.00
OLIVES, ARTICHOKE & BALSAMIC ONIONS (GF, VE)	£7.00
CHARGRILLED FLATBREAD (VE) Houmous, black sesame, lemon oil	£11.00

TO SHARE (FOR TWO)

TRADITIONAL CHEESE FONDUE (GF*) Cured ham, ratte potatoes, cornichons, balsamic onions, croutons	£50.00
SURF & TURF (GF*) Whole grilled Whitby lobster, two dry aged fillet steaks, watercress, rosemary fries, peppercorn sauce, garlic & parsley butter	£140.00

FROM THE GRILL

DRY AGED SIRLOIN (8OZ, GF)	£37.50
DRY AGED RIBEYE (8OZ, GF)	£39.50
DRY AGED FILLET (8OZ, GF)	£46.50
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** £16.50
Served with quince, spiced fruit chutney, oat biscuits
- THE ORCHARD APPLE PIE (V)** £16.00
Caramelised apples, warm crème Anglais, vanilla ice cream
- MADAGASCAN VANILLA CRÈME BRÛLÉE (GF, V)** £15.00
Amaretti biscuit

TO SHARE (FOR TWO)

- BLACK FOREST GATEAU** £30.00
Chocolate sponge, mascarpone & kirsch cream, black cherry compôte

- SELECTION OF ICE CREAM & SORBETS** £11.50
THREE SCOOPS OF ICE CREAM (V)
Madagascan vanilla, rocky road, lemon meringue
Sri Lankan coconut

- THREE SCOOPS OF SORBET (VE)** £11.50
Raspberry, blackcurrant, pineapple & star anise, mango & ginger

MOËT & CHANDON CHAMPAGNE COCKTAILS

- ROYALE CHÂTAIGNE SPRITZ** £20.00
Moët & Chandon Impérial, Belle de Brillet, chestnut tincture
- EVE SPRITZ** £20.00
Moët & Chandon Rosé Impérial, Botanist, Cloudy Bay, lime

- MOGULS SPRITZ** £20.00
Moët & Chandon Impérial, Eminente Reserva 3 Year, Mount Gay Eclipse, honey & cinnamon syrup, banana
- YULETIDE SPRITZ** £20.00
Moët & Chandon Impérial, Hennessy V.S. black walnut bitters, cinnamon

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MOËT & CHANDON
CHAMPAGNE

WINTER WARMERS

- MULLED WINE** £16.00
Merlot, plum, cinnamon, orange
- GRANTLEY MULLED APPLE** £16.00
Belvedere, apple, star anise, cinnamon, vanilla
- ORANGE HOT CHOCOLATE** £16.00
Chocolate, Cointreau Noir, marshmallows, cream

SUNDAY SESSIONS

LIVE MUSIC FROM 18:00 - 19:45
Taking place on selected Sunday evenings throughout the winter months, from Sunday 12th November until Sunday 25th February. *Blackout dates do apply.*

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