

# Menu

## STARTERS

<b>SOUP OF THE DAY</b>	<b>£8</b>
With homemade bread (GFA)	
<b>SMOKED HADDOCK</b>	<b>£9</b>
With one hour duck egg, mussels, fennel & saffron (GF)	
<b>HAND DIVED SCALLOPS</b>	<b>£16</b>
With honey roast pork belly, granny smith apple & truffle dressing (GF)	
<b>PRAWN STAR MARTINI</b>	<b>£10.5</b>
With crab crumpet, avocado & spiced red pepper chutney (GFA)	
<b>BRAISED BEEF &amp; WILD MUSHROOM ARANCINI</b>	<b>£9</b>
With confit egg, smoked parmesan & garlic (GF)	
<b>CHICKEN LIVER &amp; DUCK LIVER PARFAIT</b>	<b>£9</b>
With truffle butter, apple chutney, brioche, & mini caesar salad with anchovy	
<b>BUTTERNUT SQUASH &amp; GOAT CHEESE RAVIOLE</b>	<b>£8.5</b>
With petite ratatouille & garlic (V)	

## SIDES

<b>Hand Cut Chips</b>	<b>£4.5</b>
<b>Creamed Potatoes</b>	<b>£4.5</b>
<b>Braised Red Cabbage</b>	<b>£4.5</b>
<b>Seasonal Greens</b>	<b>£4.5</b>
<b>Tomato &amp; Red Onion Salad</b>	<b>£4.5</b>
<b>Rocket &amp; Parmesan Salad</b>	<b>£4.5</b>
<b>Macaroni &amp; Cheese</b>	<b>£4.5</b>

## DESSERTS

<b>WHITE CHOCOLATE &amp; BLACK CHERRY TORTE</b>	<b>£8</b>	<b>STICKY TOFFEE PUDDING</b>	<b>£7</b>
With poached pear, dark rum jelly, brown butter ice cream (GF)		With butterscotch sauce & vanilla ice cream	
<b>APPLE &amp; BLACKBERRY BAVAROIS</b>	<b>£7.5</b>	<b>SELECTION OF HOMEMADE ICE CREAMS AND SORBET</b>	<b>£7</b>
With crumble, cider sorbet & cinnamon straw		(GF)	
<b>SALTED CARAMEL &amp; DARK CHOCOLATE FONDANT</b>	<b>£8.5</b>	<b>SELECTION OF ENGLISH CHEESES FROM THE TROLLEY</b>	<b>£10.5</b>
With raspberry ripple ice cream & mint aero		With tomato bread, biscuits, grapes, apple & ale chutney	
<b>PINEAPPLE &amp; MALIBU</b>	<b>£7.5</b>	<b>Add Port with your cheese:</b>	
With whippy ice cream, coconut shortbread & white chocolate flake		Rozes Tawny Port   Portugal   50ml	<b>£4.95</b>
		Rozes LBV Port   Portugal   50ml	<b>£4.95</b>

## MAINS

<b>ROAST BREAST OF SUFFOLK CHICKEN</b>	<b>£18</b>
With wild mushroom, stilton pithivier, celeriac & sticky potatoes	
<b>BEER BATTERED FISH &amp; CHIPS</b>	<b>£18</b>
With pea puree, chunky chips and pickled quail eggs, baby onions and curry sauce (GFA)	
<b>MARKET FISH OF THE DAY</b>	<b>£25</b>
<b>ROAST BREAST &amp; SLOW COOKED LEG OF GRESSINGHAM DUCK</b>	<b>£30</b>
With butter bean, smoked pancetta & foie gras cassoulet	
<b>50Z AGED BEEF FILLET</b>	<b>£36</b>
With steak pie, truffle mash & honey roast carrot	
<b>PAN FRIED STONE BASS</b>	<b>£24</b>
With roasted fennel, saffron potatoes, aubergine caviar & red wine fume	
<b>ORSETT HALL BEEF BURGER</b>	<b>£18</b>
With honey roast pork, smoked cheddar, braised beef, mushroom, tomato & gherkin	
<b>THE MEAT FEAST</b>	<b>£28</b>
24 hour beef short rib, braised lamb mac 'n' cheese, sticky pork rib, sweet potato puree & wok fried greens	

Garden Brasserie

# Vegan

## STARTERS

**ROASTED TOMATO, RED PEPPER & BASIL SOUP (VE)(DF)(GFA)** £7

**SUNDRIED TOMATO ARANCINI** £8  
With greek cheese, caramelized onion & pickled heritage tomato (VE)(GF)

**WILD MUSHROOM & SPINACH RAREBIT** £8  
With aubergine caviar & truffle cappuccino (VE)

## MAINS

**JERUSALEM ARTICHOKE, LEEK & CAVOLO NERO GNOCCHI** £17  
With sage & cepe cappuccino (VE)

**BUTTERNUT SQUASH & VEGAN FETA CANNELLONI** £17

With red pepper compote & caesar salad (VE)

**VEGAN BURGER** £17  
With guacamole, spiced pepper chutney, confit pineapple & vegan cheddar (VE)

## DESSERTS

**SELECTION OF SORBETS (GFA)(VE)** £7

**PINEAPPLE TARTE TATIN** £7.5  
With rum & raisin ice cream (VE)

**CHOCOLATE & BLACK CHERRY MOUSSE** £8  
With vanilla ice cream (VE)(GF)

## DIETARY INFORMATION

Vegetarian (V) | Vegetarian Alternative Available (VA) | Vegan (VE) | Vegan Alternative Available (VEA) | Gluten Free (GF) | Gluten Free Alternative Available (GFA) | Dairy Free (DF) | Dairy Free Alternative Available (DFA)

Should you have allergies or food intolerances, please speak to the restaurant team prior to placing your order. Allergens are present in our kitchens, so we cannot guarantee dishes are 100% allergen free.

## DRINKS

### SOFT DRINKS

Still Water 330ml | £2.7 750ml | £4.7  
Sparkling Water 330ml | £2.7 750ml | £4.7  
Pepsi 330ml | £3.3  
Pepsi Max 330ml | £3.3  
7Up Free 330ml | £3.3  
Orange Juice Half Pint | £2.7 | Pint | £5  
Apple Juice Half Pint | £2.7 | Pint | £5  
J20 275ml | £3.3

### BOTTLED BEER & CIDER

Corona 0% 330ml | £5  
Peroni 0% 330ml | £5  
Corona 4.5% 330ml | £5.6  
Peroni 5.1% 330ml | £5.7  
Bulmers 4.5% 500ml | £6.3  
Doom Bar 4.5% 500ml | £6.4  
Directors 4.5% 500ml | £6.4  
Birra Moretti 4.6% 330ml | £5.2

### DRAUGHT BEER

Birra Morretti 4.6% Pint | £6.95  
Fosters 5% Pint | £6.4

### HOT DRINKS

Americano £3.95  
Cappuccino £3.95  
Latte £3.95  
Single Espresso £2.75  
Double Espresso £3.25  
English Breakfast Tea £3.25  
Earl Grey Tea £3.25  
Herbal or Fruit Tea £3.25  
Liquor Coffee £12

Parties of 10 & over are asked to pre-order. In the instance of no pre-order, please be aware there may be a delay as our Chef's prepare your meals.

# Garden Brasserie