

# Menu

## STARTERS

<b>SOUP OF THE DAY</b>	<b>£8</b>
With homemade bread (GFA)	
<b>SALMON TRIO</b>	<b>£9</b>
Poached salmon ballotine, beetroot cured gravadlax & smoked salmon cappuccino (GF)	
<b>HAND DIVED SCALLOPS</b>	<b>£16</b>
With argentinian red prawn, chorizo, fennel & garlic (GF)	
<b>PRAWN STAR MARTINI</b>	<b>£10.5</b>
With crab crumpet, avocado, mango & passionfruit salsa (GFA)	
<b>ORSETT PIC NIC</b>	<b>£9.5</b>
Sticky lamb rib, mini scotch egg, braised beef slider, sour apple & asian slaw (GF)	
<b>CHICKEN LIVER &amp; DUCK LIVER PARFAIT</b>	<b>£9</b>
With truffle butter, apple chutney, brioche, & mini caesar salad with anchovy	
<b>SUNDRIED TOMATO ARANCINI</b>	<b>£8.5</b>
With whipped goats curd, olive tapenade & heritage tomato (V)(GF)	

## 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>

## DESSERTS

<b>BANOFFEE MILLE FEUILLE</b>	<b>£8</b>
With strawberry & lime yoghurt sorbet	
<b>MANGO &amp; PASSIONFRUIT DELICE</b>	<b>£7.5</b>
With malibu & pineapple sorbet, coconut crisp (GF)	
<b>BLACK FOREST CHOCOLATE FONDANT</b>	<b>£8</b>
With tonka bean & kirsch ice cream	
<b>"MR WHIPPY" ETON MESS</b>	<b>£7.5</b>
With white chocolate & elderflower 99	

## MAINS

<b>HERB ROAST CHICKEN BREAST</b>	<b>£18</b>
With ham hock & stilton fritters, pea puree, broad beans & truffle mac 'n' cheese (GFA)	
<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>RUMP OF LAMB SHEPHERDS PIE</b>	<b>£28</b>
With sticky lamb rib, slow cooked middle neck with feta, aubergine, olives & sundried tomato (GF)	
<b>28 DAY AGED FILLET OF BEEF</b>	<b>£38</b>
With confit portobello mushroom, peppercorn sauce and hand cut chips (GF)	
<b>ROASTED SHETLAND COD</b>	<b>£22</b>
With peas, broad beans, baby onions, bow tie pasta, crab & lobster bisque	
<b>ORSETT HALL BEEF BURGER</b>	<b>£18</b>
With honey roast pork, smoked cheddar, braised beef, mushroom, tomato & gherkin	
<b>ORSETT 2 SHARE</b>	<b>£65</b>
Beef short rib with truffle jus, BBQ sticky pork ribs with lime & chilli, braised lamb mac 'n' cheese, surf & turf sliders with argentinian king prawns	
Served with hand cut chips, peas a la francais, broccoli truffle & parmesan, tomato & onion salad	
<b>STICKY TOFFEE PUDDING</b>	<b>£7</b>
With butterscotch sauce & vanilla ice cream	
<b>SELECTION OF HOMEMADE ICE CREAMS AND SORBET</b>	<b>£7</b>
<b>SELECTION OF ENGLISH CHEESES FROM THE TROLLEY</b>	<b>£10.5</b>
With tomato bread, biscuits, grapes, apple & ale chutney	
<b>Add Port with your cheese:</b>	
Rozes Tawny Port   Portugal   50ml <b>£4.95</b>	
Rozes LBV Port   Portugal   50ml <b>£4.95</b>	

# Garden Brasserie

# Vegan

## STARTERS

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

**SUNDRIED TOMATO ARANCINI** £8  
With vegan greek cheese, olive tapenade & heritage tomato (VE)(GF)

**MEZZE PLATE** £8  
Sweet potato falafel, tzatziki, greek salad, vegetable kebab & grilled pitta bread (VE)

## MAINS

**BUTTERNUT SQUASH, HERITAGE TOMATO, OLIVE & BASIL GNOCCHI** £17  
With vegan parmesan & light garlic cream (VE)

**WILD MUSHROOM & LEEK NUT ROAST** £17  
With stem broccoli, truffle & cepe cappuccino (VE)

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

## DESSERTS

**SELECTION OF SORBETS (GFA)(VE)** £7

**PINEAPPLE TARTE TATIN** £7.5  
With pina colada sorbet (VE)

**SUMMER BERRY ETON MESS** £8  
With raspberry sorbet (VE)

## 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.

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