

SAMPLE MENU

THE GARDEN BRASSERIE

If you have any allergies or food intolerances, please inform a member of the restaurant team before placing your order.
As allergens are used in our kitchens, we cannot guarantee that any dish is completely free from allergens.

NIBBLES

MIXED OLIVES & GRISSINI	3.5
ORSETT PORK SCRATCHINGS WITH SPICED APPLE (GF)	4
SUNDRIED TOMATO & BASIL BREAD WITH SALTED BUTTER FOR TWO	4

STARTERS

FRENCH ONION SOUP with stilton croûte (GFA)	7
CHICKEN & DUCK LIVER PATE with pear chutney pickles & brioche	9
“PRAWN STAR MARTINI” with crab crumpet, avocado & spiced red pepper chutney	12
SMOKED SALMON CAESAR SALAD with anchovies & parmesan (GFA)	11
HAND DIVED ORKNEY SCALLOPS with honey roast pork belly, granny smith apple & truffle dressing (GF)	Sml 18 Lrg 34
ONE HOUR DUCK EGG with smoked ham on charred brioche, crackling & garlic	10

MEATS

SUFFOLK CHICKEN BREAST with mushroom arancini, chicken crisp, broccoli & stilton puree (GF)	19
24 HOUR BRAISED BEEF SHORT RIB in red wine with mushrooms, smoked pancetta & truffle mash (GF)	25
BREAST OF GRESSINGHAM DUCK with boulangère potato, celeriac & cherry jus (GF)	27
GRASS FED 10oz AGED SIRLOIN STEAK with hand cut chips, confit mushroom, plum tomato & pepper sauce (GF)	32
THE ORSETT BURGER 6oz aged steak burger, braised beef, smoked cheddar, confit mushroom, sticky pork belly & hand cut chips	18
SLOW COOKED LAMB SHOULDER “SHEPHERDS PIE” with honey roast roots	23

VEGETARIAN & VEGAN

SUNDRIED TOMATO, RED PEPPER & BASIL SOUP with garlic crostini (VE)(GFA)	7
FRIED CORN with paprika salt & aioli (GF)(VE)	8.5
WILD MUSHROOM PAPPARDELLE with kale, baby capers, black truffle, shaved parmesan & cèpe cappuccino (VE)	Sml 9 Lrg 18
SUNDRIED TOMATO & BASIL ARANCINI with peppers, aubergine, pickled heritage tomato, parmesan & garlic (VE)(GF)	Sml 9 Lrg 18
PLANT BASED BURGER with confit pineapple, guacamole, portobello mushroom, smoked cheese & hand cut chips (VE)	17

FISH

BEER BATTERED FISH N CHIPS with chunky chips, pickled quail eggs, baby onions & curry sauce (GFA)	18
MARKET FISH OF THE DAY	24
STEAMED SHETLAND MUSSELS with cider, apple, fennel and grilled tomato bread (GFA)	Sml 9 Lrg 18

SIDES

 All Sides are available as (GF)(VEA)

CREAMED POTATO	4.5
HAND CUT CHIPS	4.5
BUTTERED NEW POTATOES	4.5
BUTTERED SEASONAL GREENS	4.5
GARLIC & CHILLI PAK CHOI	4.5
TOMATO & RED ONION SALAD	4.5
ROCKET & PARMESAN SALAD	4.5
CAESER SALAD	4.5

DRINKS

THE GARDEN BRASSERIE

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
J2O	275ml 3.3	

BOTTLED BEER

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 Moretti 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	3.25
Tea Earl Grey Tea	3.25
Herbal or Fruit Tea	3.25
Liquor Coffee	12

SIGNATURE COCKTAILS

RASPBERRY AMARETTO SOUR	11.50
Amaretto shaken with fresh lemon and raspberries for a vibrant, sweet-tart finish.	
SPICY MARGARITA	11.50
Tequila, lime and triple sec lifted with a chilli kick for a bold, fiery twist on the classic.	
ENGLISH MOJITO	11.50
Gin, mint and lime topped with elderflower for a light, floral take on the traditional mojito.	
CINNAMON & GINGER MANHATTAN	11.50
Whiskey stirred with sweet vermouth and aromatic bitters, enriched with warm cinnamon and ginger notes.	
SMOKED OLD FASHIONED	11.50
A rich bourbon Old Fashioned infused with aromatic smoke for a deep, silky finish.	

