

Menu

STARTERS

SOUP OF THE DAY	£7
With homemade bread (GFA)	
SMOKED HADDOCK & MUSSEL CHOWDER	£8
With one hour duck egg, apple & light curry sauce (GF)	
BAKED HAND DIVED SCALLOPS	£14
With honey roast pork belly, sour apple, baby watercress & truffle dressing (GF)	
PRAWN STAR MARTINI	£9.5
With crab, avocado and spiced pepper chutney (GFA)	
CHEESE TRIO	£7
Glazed goat cheese, bbq halloumi, roquefort mousse, pepper chutney & pickled beets (V)	
BRAISED BEEF ARANCINI	£9
With red wine reduction, horseradish, watercress & parmesan (GF)	
SMOKED HAM HOCK & FETA RAVIOLO	£8.5
With stem broccoli & wild mushroom cream	

SIDES

Hand Cut Chips	£4.5
Creamed Potatoes	£4.5
Braised Red Cabbage	£4.5
Seasonal Greens	£4.5
Tomato & Red Onion Salad	£4.5
Rocket & Parmesan Salad	£4.5

DESSERTS

FROSTED CARROT CAKE	£8
With cinnamon ice cream & spun sugar (GF)	
THE ROLO	£8
Dark chocolate, salted caramel, raspberry sorbet & gel (GF)	
PINEAPPLE & MALIBU BAKED ALASKA	£7.5
With lime crème anglais (GF)	

MAINS

ROAST BREAST & CHICKEN	£18
With ham hock & stilton fritters, sweet potato, capers & garlic (GF)	
BEER BATTERED FISH & CHIPS	£17
With pea puree, chunky chips and pickled quail eggs, baby onions and curry sauce (GFA)	
MARKET FISH OF THE DAY	£22
THYME ROASTED VENISON LOIN	£23
With venison casserole, black pudding mash & honey roast roots	
28 DAY AGED FILLET OF BEEF	£36
With confit portobello mushroom, peppercorn sauce and hand cut chips (GF)	
ORSETT HALL MIXED GRILL	£25
Honey roast pork, venison loin, 3oz fillet steak, black pudding, confit mushroom, crispy lambs tongue, fondant potato & deep fried egg	
SEA BASS, MUSSEL, SCALLOP & KING PRAWN BOUILLABAISSE	£20
With saffron potatoes, vine cherry tomato & confit fennel (GF)	
ORSETT HALL BEEF BURGER	£17.5
6oz beef burger, honey roast pork belly, smoked cheddar, braised beef, portobello mushroom, tomato & gherkin	

Garden Brasserie

Vegan

STARTERS

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

WILD MUSHROOM ARANCINI £6.5
With rocket and truffle dressing (VE)

GRILLED VEGAN FETA £7
With spiced peppers, olives & pesto (VE)

MAINS

CEPE PAPPAREDELLE £16
With confit leeks, curly kale & wild mushroom cappuccino (VE)

GLAZED CAULIFLOWER CHEESE £16
With nut loaf & confit root vegetables (VE)

VEGAN BURGER £16
With avocado, spiced pepper chutney & confit pineapple

DESSERTS

SELECTION OF SORBETS (GFA)(VE) £6.5

BANANA TARTE TATIN £7
With mojito sorbet (VE)

FRESH FRUIT SALAD £6.5
With raspberry sorbet (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 £2.6	750ml £4.6
Sparkling Water	330ml £2.6	750ml £4.6
Pepsi	330ml £3.3	
Pepsi Max	330ml £3.3	
7Up Free	330ml £3.3	
Orange Juice	Half Pint £2.6 Pint £5	
Apple Juice	Half Pint £2.6 Pint £5	
J2O	275ml £3.3	

BOTTLED BEER & CIDER

Corona 0%	330ml £5
Peroni 0%	330ml £5
Corona 4.5%	330ml £5.5
Peroni 5.1%	330ml £5.6
Bulmers 4.5%	500ml £6.2
Doom Bar 4.5%	500ml £6.3
Directors 4.5%	500ml £6.3
Birra Moretti 4.6%	330ml £5.1

DRAUGHT BEER

Birra Morretti 4.6%	Pint £6.8
Fosters 5%	Pint £6.1

HOT DRINKS

Americano	£3.7
Cappuccino	£3.7
Latte	£3.7
Single Espresso	£2.5
Double Espresso	£3
English Breakfast Tea	£3
Earl Grey Tea	£3
Herbal or Fruit Tea	£3
Liquor Coffee	£11

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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