

# Menu

## SAMPLE MENU

### STARTERS

<b>SOUP OF THE DAY</b>	<b>£8</b>
With homemade bread (GFA)	
<b>DUCK EGG RAVIOLO</b>	<b>£10</b>
With peas, broad beans, truffle & smoked parmesan (V)	
<b>HAND DIVED ORKNEY SCALLOPS</b>	<b>£18</b>
With honey roast pork belly, granny smith apple & truffle dressing (GF)	
<b>PRAWN STAR MARTINI</b>	<b>£12</b>
With crab crumpet, avocado & spiced red pepper chutney (GFA)	
<b>TUNA TARTARE</b>	<b>£11</b>
With wasabi, avocado & sesame mayo accompanied by compressed watermelon (GF)	
<b>SUNDRIED TOMATO ARANCINI</b>	<b>£9</b>
With whipped goats curd, heritage tomato, pickled shallot, black olive & baby basil (V)(GF)	
<b>THE ORSETT PIC NIC</b>	<b>£10</b>
Croque monsieur, honey roast pork belly & scotch quail egg with celeriac remoulade	

### MAINS

<b>BREAST OF SUFFOLK CHICKEN</b>	<b>£18</b>
With smoked parmesan arancini, peas, broad beans & truffle jus (GF)	
<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>BREAST OF GRESSINGHAM DUCK</b>	<b>£27</b>
With baby turnips, sticky potatoes & cherry jus	
<b>GRASS FED 8OZ AGED FILLED STEAK</b>	<b>£38</b>
With hand cut chips, confit mushroom, baby vine tomato & crispy egg	
<b>ROASTED STONE BASS</b>	<b>£24</b>
With fennel, smoked eel & warm tartare sauce	
<b>PARSLEY ROAST LAMB LOIN</b>	<b>£28</b>
With shepherd's pie, broad beans, heritage tomato & baby onions	
<b>THE MEAT FEAST</b>	<b>£28</b>
24 hour beef short rib, braised lamb mac 'n' cheese, sticky pork rib, pea purée & wok fried greens	

### SIDES

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

### DESSERTS

<b>THE GREAT BRITISH STRAWBERRY "ETON MESS"</b>	<b>£8.5</b>	<b>STICKY TOFFEE PUDDING</b>	<b>£7.5</b>
(GF)		With butterscotch sauce & vanilla ice cream	
<b>MADAGASCAR VANILLA BEAN PANNA COTTA</b>	<b>£7.5</b>	<b>SELECTION OF HOMEMADE ICE CREAMS AND SORBET</b>	<b>£7</b>
With elderflower granita, wild strawberry consommé (GF)		(GF)	
<b>WHITE CHOCOLATE &amp; ORANGE CRÉMEUX</b>	<b>£8.5</b>	<b>SELECTION OF ENGLISH CHEESES FROM THE TROLLEY</b>	<b>£10.5</b>
With baileys ice cream & mint aero (GF)		With tomato bread, biscuits, grapes, apple & ale chutney	
<b>"BLACK FOREST 99"</b>	<b>£8</b>	<b>Add Port with your cheese:</b>	
With whippy ice cream, fresh cherries, oreo crumb with dark chocolate flake		Rozes Tawny Port   Portugal   50ml	<b>£4.95</b>
		Rozes LBV Port   Portugal   50ml	<b>£4.95</b>

# Garden Brasserie

# Vegan

## STARTERS

### PEA SOUP

With broad beans, baby basil & truffle dressing (VE)(GF)

£8

### SUNDRIED TOMATO ARANCINI

With vegan feta, heritage tomato, pickled shallot, black olive & baby basil (V)(GF)

£8.5

### WATERMELON TUNA TARTARE

With wasabi, avocado, pickled tomato & stem ginger gel (VE)(GF)

£8.5

## MAINS

### ROASTED GNOCCHI

With peas, broad beans, baby turnips, heritage tomatoes & pickled shallots (VE)

£17

### SMOKED APPLEWOOD & BASIL ARANCINI

With wild mushroom & truffle cappuccino (VE)(GF)

£17

### VEGAN BURGER

With guacamole, spiced pepper chutney, confit pineapple & vegan cheddar (VE)

£17

## DESSERTS

### SELECTION OF SORBETS (GFA)(VE)

£8

### STRAWBERRY ETON MESS

With bellini sorbet (VE)(GF)

£8

### "BLACK FOREST 99"

With fresh cherries & dark chocolate flake (VE)

£7.5

## 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
J2O	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