

Menu

STARTERS

SOUP OF THE DAY	£7
With homemade bread (GFA)	
SMOKED HADDOCK ARANCINI	£8
With one hour duck egg, watercress & light curry sauce	
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 feta, roquefort mousse, pepper chutney & pickled beets (V)	
BRAISED BEEF RAVIOLO	£8.5
With baby onions, pancetta & mushroom cappuccino	
PORK PICNIC	£9
With sausage roll, honey roast pork belly, bbq rib, crispy quails eggs, curry mayo & crackling	

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

CHOCOLATE MOUSSE	£7.5
With cherry compote, sorbet & kirsche creme (GF)	
THE ROLO	£8
Dark chocolate, salted caramel, raspberry sorbet & gel (GF)	
THE ULTIMATE '99	£8
Apple & blackberry compote, whippy ice cream, crumble, white chocolate flake, blackberry & lime syrup with cinnamon straw	

MAINS

ROAST BREAST OF CHICKEN	£17
With boulangère potatoes, wild mushroom & madeira casserole (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	£20
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	
SEARED SALMON	£18
With olive potatoes, sundried tomato, baby fennel, mussels, aubergine & garlic cappuccino(GF)	
ORSETT HALL BEEF BURGER	£17.5
6oz beef burger, honey roast pork belly, smoked cheddar, braised beef, portobello mushroom, tomato & gherkin	
STICKY TOFFEE PUDDING	£7
With butterscotch sauce, and vanilla ice cream	
BANANA TARTE TATIN	£7.5
With malibu & coconut ice cream, caramelised rice noodles	
SELECTION OF HOMEMADE ICE CREAMS AND SORBET	£7
(GF)	
SELECTION OF ARTISAN CHEESES	£9.5
With homemade pear chutney and biscuits	

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
J20 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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