SAMPLE MENU COLOR SAMPLE MENU

| Hand Cut Chips Creamed Potatoes | £4.5 £4.5 | Tomato & Red Onion Salad Rocket & Parmesan Salad | £4.5 £4.5 |
|---|--------------|---|--------------|
| | SIDE | | |
| Croque madame, sausage roll with pickled shallot & liver pate with sour apple | duck | THE MEAT FEAST 24 hour beef short rib, braised lamb mac 'n' cheese sticky pork rib, wild garlic purée & wok fried green | |
| THE ORSETT PIC NIC | £9 | moussaka & wild garlic | |
| With whipped goats curd, heritage tomato, pickled shallot, black olive $\&$ wild garlic (V)(GF) | | SLOW COOKED LAMB SHOULDER £2 With black olive roast loin, crispy lamb's tongue, mini | |
| SUNDRIED TOMATO ARANCINI | £9 | With asparagus & crab mac 'n' cheese | |
| With parma ham, one hour duck egg & wild garlic hollandaise, with smoked parmesan (GF) | | egg & bordelaise sauce (GF) PAN FRIED HALIBUT | |
| BRITISH ASPARAGUS | £9 | 12OZ COTE DE BOEUF With hand cut chips, british asparagus, one hour due | £30 |
| PRAWN STAR MARTINI With crab crumpet, avocado & spiced red pepper chutney (GFA) | £11 | With pommes sarladaises, smoked pancetta & blackberry jus (GF) | |
| With honey roast pork belly, granny smith apple & truffle dressing (GF) | | MARKET FISH OF THE DAY ROAST BREAST GRESSINGHAM DUCK | £25 |
| HAND DIVED ORKNEY SCALLOPS | £18 | eggs, baby onions and curry sauce (GFA) | 00 |
| LOBSTER RAVIOLO With british asparagus, lobster bisque, smoked parmesan & wild garlic | £14 | With asparagus, wild garlic arancini & pickled heritage tomato (GF) BEER BATTERED FISH & CHIPS With pea puree, chunky chips and pickled quail | |
| SOUP OF THE DAY With homemade bread (GFA) | £8 £14 | | |
| STARTERS | | MAINS | |

| Seasonal Greens | £4.5 | | |
|---|-------------|--|---------|
| | DESSE | RTS | _ |
| BLACK FOREST CHOCOLATE FONDANT With cherry sourz sorbet & matcha brownie co | £8.5 | STICKY TOFFEE PUDDING With butterscotch sauce & vanilla ice cream | £7.5 |
| MADAGASCAR VANILLA BEAN PAN COTTA | NA £7.5 | SELECTION OF HOMEMADE ICE CREAMS AND SORBET (GF) | £7 |
| With lychee granita, raspberry & rose water ic | , , | SELECTION OF ENGLISH CHEESES FROM THE TROLLEY | £10.5 |
| WHITE CHOCOLATE & ORANGE CRÉMEUX | £8.5 | With tomato bread, biscuits, grapes, apple & ale | chutney |

Add Port with your cheese:

Rozes Tawny Port | Portugal | 50ml £4.95

Rozes LBV Port | Portugal | 50ml £4.95

With whippy ice cream, rhubarb & custard crumble with white chocolate flake

With baileys ice cream & mint aero (GF)

"RHUBARB & CUSTARD 99"

Garden Braggerie

£8

| | /eg | an |
|----------|-----|-------|
| STARTERS | | MAINS |

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

£8

£8

£8

With garlic, broad beans & heritage tomato (VE)

ASPARAGUS & PORTOBELLO

£17

SUNDRIED TOMATO ARANCINI

With vegan feta, heritage tomato, pickled shallot, black olive & wild garlic (V)(GF)

WILD GARLIC ARANCINI
With wild mushroom rarebit &

MUSHROOM GNOCCHI

£17

ENGLISH ASPARAGUS

cèpe cappuccino (VE)

With spiced cauliflower & vegan parmesan (VE)(GF)

VEGAN BURGER

£17

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

DESSERTS

SELECTION OF SORBETS (GFA) (VE)

£8

BLACK FOREST MOUSSEWith cherry sourz sorbet (VE)

£7.5

RHUBARB & STRAWBERRY ETON MESS £7.5

With bellini 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 | | DRAUGHT BEER | |
|---|--|---|-----------------------------|
| Still Water Sparkling Water Pepsi | 330ml £2.7 750ml £4.7 330ml £2.7 750ml £4.7 330ml £3.3 | Birra Morretti 4.6% Fosters 5% | Pint £6.95 Pint £6.4 |
| Pepsi Max 7Up Free | 330ml £3.3 330ml £3.3 | HOT DRINKS | |
| Orange Juice | Half Pint £2.7 Pint £5 | Americano | £3.95 |
| Apple Juice J2O | Half Pint £2.7 Pint £5 275ml £3.3 | Cappuccino Latte Single Expresso | £3.95 £3.95 £2.75 |
| BOTTLED BEEF | R & CIDER | Double Expresso | £3.25 |
| Corona 0% Peroni 0% Corona 4.5% | 330ml £5 330ml £5 330ml £5.6 | English Breakfast Tea Earl Grey Tea Herbal or Fruit Tea | £3.25 £3.25 £3.25 |
| Peroni 5.1% Bulmers 4.5% | 330ml £5.7 500ml £6.3 | Liquor Coffee | £12 |
| Doom Bar 4.5% Directors 4.5% | 500ml £6.4 | | |
| Birra Moretti 4.6% | 330ml £5.2 | | |

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.

Barden Braggerie