

## STARTERS

### DEVON CRAB | 9

dressed crab, apple, seaweed, soda bread, seaweed butter  
(GFA)

### SOUP OF THE DAY | 7

garlic croutons  
(GFA)(DFA)(VE)

### SEARED SCALLOPS | 11

carrot and cumin purée, pomegranate, blood orange, fennel, hazelnut spice, coriander  
(GF)

### WILD MUSHROOMS | 8.5

sauté wild mushrooms, stilton espuma, swiss chard, pickled onions, truffle  
(GF)(V)

### SHARING TAPAS BOARD | 15

glazed chorizo, king prawns with saffron aioli, olives, cumin roasted aubergine caviar, manchego cheese & honey, padron peppers with malton sea salt  
(DFA)

### DUCK TERRINE | 9.5

rhubarb, pistachio, brioche  
(GF)

## MAINS

### CHICKEN KIEV | 17

charred tenderstem broccoli, parsley mayonnaise, triple cooked chips

### FISH AND CHIPS | 17

haddock, chunky chips, peas, lemon, tartare sauce  
(DF)

### VENISON | 26

parsnip purée, salsify, parsnip croquette, cherry with port jus  
(GF)(DFA)

### PAN FRIED FISH OF THE DAY | 20

pomme purée, capers, braised fennel  
(GF)(DFA)

### PORK FILLET | 23

scallop, caramelised cauliflower purée, romanesco, black pudding, pork scratching  
(GF)(DFA)

### ASIAN CAULIFLOWER | 16

satay sauce, kimchi, radish, coriander oil  
(GFA)(DF)(VE)

### HAKE | 21

celeriac fondant, baby artichokes, roasted jerusalem artichoke, wild mushroom consommé  
(GF)

### ARTICHOKE RISSOTO | 15

artichoke crisps, pine nuts, stilton crumb  
(GF)(V)

## SIDES

TRIPLE COOKED CHIPS,  
TOMATO & BALSAMIC  
KETCHUP | 3.5

FRIES | 3.5

ROAST NEW POTATOES, DILL &  
LEMON  
BUTTER | 4.5

MASH | 4.5

SAUTÉ TENDERSTEM BROCCOLI  
& CONFIT GARLIC BUTTER |  
4.5

SAUTÉ PEAS, PANCETTA  
LARDONS & BABY GEM |  
4.5

SWISS CHARD, SPINACH &  
NUTMEG | 4.5

## GRILL

### 10 OZ RIBEYE STEAK | 30

tomato, portobello mushroom, triple cooked chips  
(GF)(DF)

### 8 OZ FILLET STEAK | 32

tomato, portobello mushroom, triple cooked chips  
(GF)(DF)

### VIVERA VEGAN STEAK | 22

tomato, portobello mushroom, triple cooked chips

### ORSETT HALL BEEF BURGER | 15

chips, brioche bun, burger sauce, baby gem, red onion, tomato

Add Cheese | 1.5

Add Bacon | 1.5  
(GF)(DF)

### CHICKEN BREAST | 18

tomato, portobello mushroom, fries  
(GF)(DFA)

## SAUCES

BEARNAISE

RED WINE GRAVY

PEPPERCORN

## DESSERTS

### THE GARDEN CARROT AND WALNUT CAKE | 7

cinnamon ice cream, chocolate flower pot,  
candied carrots  
(V)

### SELECTION OF SORBETS AND ICE CREAM | 6.5

brandy snap basket  
(V)(GF)

### ORSETT HALL BRITISH CHEESEBOARD | 9.5

grapes, celery, fruit chutney, biscuits  
(GFA)(V)

### VANILLA PANNACOTTA | 7.5

rhubarb jelly, poached rhubarb, oat crumble, baby mint,  
ginger apple puree  
(GF)(VE Option Available)

### MANGO FINANCIER | 7.5

mango gel, crème fraiche ice cream, shortbread crumb,  
lemon balm, dehydrated mango  
(GF)(V)

### GLAZED CHOCOLATE MOUSSE | 7.5

chocolate crumb, earl grey ice cream, orange gel,  
caramelised orange  
(GF)

### DIETARY INFORMATION

Vegetarian (V) | Vegan (VE) | Vegan Alternative (VEA) | Gluten Free (GF) | Gluten Free Alternative (GFA)  
Dairy Free (DF) | Dairy Free Alternative (DFA)

Allergens are present in our kitchens, so we cannot guarantee dishes are 100% allergen free.

## DRINKS

### SOFT DRINKS

Still Water 330ml | 2.4 750ml | 4.1  
Sparkling Water 330ml | 2.4 750ml | 4.1

Pepsi 330ml | 2.9  
Pepsi Max 330ml | 2.9  
7Up Free 330ml | 2.9

Fresh Orange Juice Half Pint | 2.5  
Fresh Apple Juice Half Pint | 2.5

J20 275ml | 3.2

### BOTTLED BEER & CIDER

Corona 4.5% 330ml | 4.5  
Heineken 0% 330ml | 4.4  
Heineken 5% 330ml | 4.5  
Peroni 5.1% 330ml | 5.1  
Bulmers 4.5% 500ml | 5.1  
Doom Bar 4.5% 500ml | 5.1  
Directors 4.5% 500ml | 5.1  
Old Mout Cider 4% 500ml | 5.1

Director 4.5% 500ml | 5.1  
Old Mout Cider 4% 500ml | 5.1  
Birra Moretti 0% 330ml | 4.4

### DRAUGHT BEERS & CIDERS

Birra Moretti 4.6% 5.3  
Amstel 4.1% 5  
Fosters 4% 4.8  
Guinness 4.2% 5.1  
Neck Oil 4.3% Pint | 5  
Inch's Cider 4.5% Pint | 4.9

### HOT DRINKS

Americano 3.5  
Cappuccino 3.5  
Latte 3.5  
Single Espresso 2.2  
Double Espresso 2.8  
English Breakfast Tea 2.75  
Earl Grey Tea 2.75  
Herbal or Fruit Tea 2.75  
Liquor Coffee 9

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.



@OHGARDENRESTAURANT



@THEGARDENBRASSERIE

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ORSETT HALL HOTEL | PRINCE CHARLES AVENUE | ORSETT | ESSEX RM16 3HS | 01375 891 402

Should you have allergies or food intolerances, please speak to the restaurant team prior to placing your order. Allergens are present in our kitchen, so we cannot guarantee dishes are 100% allergen free. All prices include VAT at the current rate.