

STARTERS

SCOTCH EGG | 9

tomato chutney, pancetta crisp, crispy potato

SOUP OF THE DAY | 7

garlic croutons

SEARED SCALLOPS | 11

pea puree, pancetta, crispy samphire peas and lemon gel

TAGLIATELLE ARRABIATA | 8.5

parmesan crisp, basil oil
Add Chicken | 4
Main | 14

SHARING TAPAS BOARD | 15

houmous, chorizo, olives, pitta bread, baby breaded camembert, mini glazed sausages



MAINS

CHICKEN KIEV | 17

fries, coleslaw

FISH AND CHIPS | 17

haddock, chunky chips, peas, lemon, tartare sauce

MAPLE GLAZED BEEF | 24

beef dripping potato and mushroom terrine, baby carrots, carrot puree

PAN FRIED FISH OF THE DAY | 20

mashed potato, mushroom reduction, garlic butter spinach and wild mushrooms

PORK BELLY | 23

apple and thyme puree, creamed potato, redcurrant jus, glazed shallots

VEGAN LASAGNE | 15

plum roasted tomato and basil sauce, crispy kale, basil oil

BEETROOT RISOTTO | 14.95

pickled baby onions, parsley, baby beets and beetroot puree

SIDES

CHUNKY CHIPS | 3.5

FRIES | 3.5

MIXED VEGETABLES | 5

MASH | 4.5

MIXED LEAF SALAD | 4.5

HALLOUMI FRIES | 6

GARLIC SOURDOUGH | 4.5



GRILL

10 OZ RIBEYE STEAK | 30

tomato, portobello mushroom, fries

8 OZ SIRLOIN STEAK | 27

tomato, portobello mushroom, fries

VIVERA VEGAN STEAK | 22

tomato, portobello mushroom, fries

ORSETT HALL BEEF BURGER | 15

fries, brioche bun, burger sauce, baby gem, red onion, tomato
Add Cheese | 1.5 Add Bacon | 1.5

CHICKEN BREAST | 18

tomato, portobello mushroom, fries

SAUCES

BEARNAISE

RED WINE GRAVY

PEPPERCORN



DESSERTS

THE GARDEN CARROT AND WALNUT CAKE | 7

cinnamon ice cream, chocolate flower pot,
candied carrots

SELECTION OF SORBETS AND ICE CREAM | 6.5

brandy snap basket

ORSETT HALL BRITISH CHEESEBOARD | 9.5

grapes, celery, fruit chutney, biscuits

SPECULOOS CHEESECAKE | 7.5

caramel, shortbread crumbs, homemade vanilla ice cream

BREAD AND BUTTER PUDDING | 7.5

orange and white chocolate, crème anglaise

MULLED WINE | 7.5

jelly, blackberries, macerated blackberries, bergamot gel,
figs, honey cake, ginger crumbs, blackberry & sloe gin sorbet



DRINKS

SOFT DRINKS

Still Water 330ml | 2.4 1 Litre | 4.3
Sparkling Water 330ml | 2.4 1 Litre | 4.3

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

Directors 4.5% 500ml | 5.1
Old Mout Cider 4% 500ml | 5.1

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

WWW.ORSETTHALL.CO.UK

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.