

Menu

STARTERS

SMOKED SALMON	£7
With caesar salad and parmesan crisps (GF)	
SOUP OF THE DAY	£7
With homemade bread (GFA)(DF)	
SEARED SCALLOPS	£12
Honey roast pork, branny smith apple, parma ham & truffle dressing (GF)	
PRAWN STAR MARTINI	£9.5
With crab, avocado and spiced pepper chutney (GFA)	
GOAT CHEESE MOUSSE	£7
Pickled beets, crispy brie and hazelnut emulsion	
HAM HOCK & CHICKEN LIVER PATE	£9.5
Quail egg, caper dressing and toasted pesto bread (GFA)(DF)	
BBQ RIB	£7.5
Pork belly, one hour duck egg with celeriac and apple slaw (DF)	
ROASTED TOMATO, RED PEPPER AND BASIL SOUP (VE)(DF)	£7
WILD MUSHROOM, ROCKET AND PESTO BRUSCHETTA (VE)(DF)	£6.5
GRILLED ASPARAGUS, VEGAN SHEEZE, ROCKET AND TRUFFLE DRESSING (VE)(DF)	£7

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
Lyonnaise Potato	£4.5

MAINS

INSIDE OUT CHICKEN KIEV	£17
Garlic and pesto stuffing, aioli potato, stem broccoli with toasted almonds	
BEER BATTERED FISH AND CHIPS	£17
Chunky chips, pea puree and chunky tartare	
FISH OF THE DAY	£20
Baby carrots, fennel, saffron potatoes and red wine (GF)	
LAMB	£21
Roasted rump of spring lamb, shoulder and shepherd's pie, baby onions and broad beans and olives	
28 DAY AGED FILLET OF BEEF	£32
Confit portobello mushroom, peppercorn sauce and hand cut chips	
HONEY ROAST PORK BELLY	£18
Rib and black pudding mash with cider jus	
SUNDRIED TOMATO AND BASIL RISOTTO	£16
Grilled goat cheese, roasted asparagus and tenderstem (GF)(DF)	
OR	
Grilled vegetables, vegan cheese, rocket and pesto (VE)(DF)	
ORSETT HALL BEEF BURGER	£15
6oz beef burger, braised beef in red wine, portobello mushroom	
Add Cheese £1.5	
Add Bacon £1.5	
WILD MUSHROOM LINGUINE	£15
Asparagus, wild garlic, rocket, sheeze and truffle dressing (VE)	
VEGAN BURGER	£14
With avocado, spiced pepper chutney and confit pineapple (VE)(DF)	

Garden Brasserie

Menu

DESSERTS

RASPBERRY CRÈME BRÛLÉE	£7	PINEAPPLE TARTE TATIN	£7
With pistachio ice cream (GF)		Malibu caramel and coconut ice cream	
DARK CHOCOLATE AND RASPBERRY DELICE	£7.5	SELECTION OF HOMEMADE ICE CREAMS AND SORBET	£6.5
With raspberry sorbet		SELECTION OF ARTISAN CHEESES	£9.5
BANOFFEE TART	£7	With homemade pear chutney and biscuits	
Malibu poached bananas, caramel ice cream, chocolate sauce, crunchie and toasted meringue		CARAMELISED PINEAPPLE	£7
STICKY TOFFEE PUDDING	£6.5	With chocolate sorbet and malibu syrup (VE)	
Butterscotch sauce, and vanilla ice cream		FRESH FRUIT SALAD	£6.5
SELECTION OF SORBETS (GFA)(VE)	£6.5	With raspberry sorbet (VE)(GF)	

DIETARY INFORMATION

Vegetarian (V) | 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 £2.4	750ml £4.5
Sparkling Water	330ml £2.4	750ml £4.5
Pepsi	330ml £3.1	
Pepsi Max	330ml £3.1	
7Up Free	330ml £3.1	
Fresh Orange Juice	Half Pint £2.6 Pint £5	
Fresh Apple Juice	Half Pint £2.6 Pint £5	
J2O	275ml £3.2	

BOTTLED BEER & CIDER

Corona 4.5%	330ml £5.1
Heineken 0%	330ml £4.4
Heineken 5%	330ml £4.7
Peroni 5.1%	330ml £5.1
Bulmers 4.5%	500ml £5.9
Doom Bar 4.5%	500ml £5.9
Directors 4.5%	500ml £5.9
Birra Moretti 4.6%	330ml £4.6

DRAUGHT BEER & CIDER

Birra Morretti 4.6%	Pint £6.1
Amstel 4.1%	Pint £5.8
Fosters 5%	Pint £5.8
Guinness 4.2%	Pint £5.85
Neck Oil 4.3%	Pint £6.1
Inch's Cider 4.5%	Pint £5.5

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	£10.2

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.

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