

The Orchard

— AT GRANTLEY HALL —

SNACKS & SMALL PLATES

Three cheese arancini (V) £16
Truffle mayonnaise, grated Manchego

Gambas Pil Pil (GF*) £19
Garlic, parsley, smoked chilli, grilled sourdough

White gazpacho (VE) £15
Cucumber, toasted almonds, sliced grapes

Burrata (GF, V) £17
Orange, shaved fennel, rosemary salt, pinenuts, orange vinaigrette

Whitby crab & prawn salad (GF) £20
Avocado, mango, lime, cucumber, spiced mayonnaise, salmon caviar

Crispy fried calamari £17
Fra Diavolo, burnt lime

TO SHARE (FOR TWO)

Cecina de Leon £28
Grilled artichokes, extra virgin olive oil, bruschetta

Grilled bruschetta (VE) £16
Ripe cherry tomatoes, red onion & basil

Sourdough bread (V) £8
Cultured estate dairy butter

Gordal olives (VE) £9
Marinated in fennel & chilli

SUNDAY SESSIONS

Live music from 17:30 - 20:15
Taking place on Sunday evenings throughout the spring and summer months. Blackout dates do apply.

Bookings are not required for guests who wish to enjoy a drink or two, reservations are only essential for dining.

MAIN COURSES

Grilled sea bass (GF) £32
Olive oil potatoes, wood fired pepper salad, red onion & tomato salsa

Pan roasted salmon fillet (GF) £30
Creamed white cabbage, leeks & bacon, wholegrain mustard vinaigrette, frisée

Spiced buttermilk chicken burger £29
Smoked cheddar, chipotle mayonnaise, slaw, seasoned fries

Iberico pork presa (GF) £42
Piquillo pepper, garlic & rosemary potatoes, Sobrasada sauce & salsa verde

Watermelon & Feta salad (GF, V) £27
Chilli, olives, red onion, cucumber, lime vinaigrette

The Orchard Caesar salad (GF*) £26
Anchovies, Caesar dressing, shaved Parmesan, croutons
Add crispy chicken £8

Rigatoni Marinara (V*) £26
Creamy San Marzano tomato sauce, Belvedere vodka, Parmesan, basil
Add half a grilled native lobster £32

TO SHARE (FOR TWO)

Classic seafood Paella (GF) £105
Saffron & smoked paprika, topped with a whole grilled native lobster

Surf & turf (GF) £160
Whole grilled Whitby lobster, two dry aged fillet steaks, watercress, rosemary fries, peppercorn sauce, garlic & parsley butter

FROM THE GRILL

Himalayan salt aged sirloin steak (8oz, GF) £45

Himalayan salt aged ribeye steak (8oz, GF) £47

Himalayan salt aged beef fillet steak (8oz, GF) £52

Warrendale Wagyu Denver steak (8oz, GF) £52

All steaks served with rosemary fries & watercress

Peppercorn sauce (GF) £6

Whole grilled Whitby lobster (GF*) £70
Served with garlic & parsley butter, watercress, rosemary fries
Glazed with thermidor sauce £6

Plant based burger (VE) £28
Onion chutney, tomato, gem lettuce, rosemary salted fries

Warrendale Wagyu burger (GF*) £36
Smoked cheddar, crispy ham, dill pickles, caramelised onions, brioche bun, rosemary salted fries

SIDES

Garlic & rosemary potatoes, aioli sauce £8

Heritage tomato & basil salad £8
Pink Himalayan salt, extra virgin olive oil

Padron peppers, smoked Maldon salt £8

Seasoned fries £8

Espelette fries, grated Manchego £9

Truffle & Parmesan fries £10

TO FINISH

Selection of British artisan cheeses £24
Served with seasonal fruit chutney, grapes, quince, orange blossom macerated apricots, selection of biscuits
Please ask for today's cheese offering

Three scoops of ice cream (GF*, V) £15
Madagascan vanilla, Chocolate brownie, Cookies & cream, Violette, Dulce de leche, Mascarpone

Three scoops of sorbet (GF*, VE*) £15
Strawberry & rose, Peach & passionfruit, Piña colada, Lime & basil, Raspberry

TO SHARE (FOR TWO)

Grand cru chocolate 'chessboard' £32
Layered hazelnut & chocolate ganache cake

Raspberry rooibos cheesecake £18
Cream cheese & rooibos tea mousse, brown butter crumble, fresh raspberries

Madagascan vanilla crème brûlée (GF*) £17
Matcha & raspberry sablé biscuit

SEASONAL FROZEN COCKTAILS

Peach of Provence £18
Whispering Angel Rosé, Belvedere Organic Vodka, Peach, Strawberry, Raspberry, Lemon

Botanist's Garden £18
White Rum, Mint, Lime, Cucumber, Basil, Black Pepper

Whispering Angel
PROVENCE

ALLERGENS & DIETARIES: GF - GLUTEN FREE / V - VEGETARIAN / VE - VEGAN / * - ADAPTABLE.

Please speak to a member of staff to advise of any dietary needs or to request calorific information.

A discretionary 12.5% service charge will be added to your bill.

