

# The Orchard

— AT GRANTLEY HALL —

## SNACKS & SMALL PLATES

Three cheese arancini (V) <i>Truffle mayonnaise, grated Manchego</i>	£16
Gambas Pil Pil (GF*) <i>Garlic, parsley, smoked chilli, grilled sourdough</i>	£19
White gazpacho (VE) <i>Cucumber, toasted almonds, sliced grapes</i>	£15
Burrata (GF,V) <i>Orange, shaved fennel, rosemary salt, pinenuts, orange vinaigrette</i>	£17
Whitby crab & prawn salad (GF) <i>Avocado, mango, lime, cucumber, spiced mayonnaise, salmon caviar</i>	£20
Crispy fried calamari <i>Fra Diavolo, burnt lime</i>	£17

### TO SHARE (FOR TWO)

Cecina de Leon <i>Grilled artichokes, extra virgin olive oil, bruschetta</i>	£28
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Grilled bruschetta (VE) <i>Ripe cherry tomatoes, red onion &amp; basil</i>	£16
Sourdough bread (V) <i>Cultured estate dairy butter</i>	£8
Gordal olives (VE) <i>Marinated in fennel &amp; chilli</i>	£9

## SUNDAY SESSIONS

Live music from 18:00-20:45

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) <i>Olive oil potatoes, wood fired pepper salad, red onion &amp; tomato salsa</i>	£32
Pan roasted salmon fillet (GF) <i>Creamed white cabbage, leeks &amp; bacon, wholegrain mustard vinaigrette, frisée</i>	£30
Spiced buttermilk chicken burger <i>Smoked cheddar, chipotle mayonnaise, slaw, seasoned fries</i>	£29
Iberico pork presa (GF) <i>Piquillo pepper, garlic &amp; rosemary potatoes, Sobrasada sauce &amp; salsa verde</i>	£42
Watermelon & Feta salad (GF,V) <i>Chilli, olives, red onion, cucumber, lime vinaigrette</i>	£27
The Orchard Caesar salad <i>Anchovies, Caesar dressing, shaved Parmesan, croutons</i> Add crispy chicken £8	£26
Rigatoni Marinara (V*) <i>Creamy San Marzano tomato sauce, Belvedere vodka, Parmesan, basil</i> Add half a grilled native lobster £32	£26

### TO SHARE (FOR TWO)

Classic seafood Paella (GF) <i>Saffron &amp; smoked paprika, topped with a whole grilled native lobster</i>	£105
Surf & turf (GF*) <i>Whole grilled Whitby lobster, two dry aged fillet steaks, watercress, rosemary fries, peppercorn sauce, garlic &amp; parsley butter</i>	£160

## 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
<i>All steaks served with rosemary fries &amp; watercress</i>	
Peppercorn sauce (GF)	£6
Whole grilled Whitby lobster (GF*) <i>Served with garlic &amp; parsley butter, watercress, rosemary fries</i> Glazed with thermidor sauce £6	£70
Plant based burger (VE) <i>Onion chutney, tomato, gem lettuce, rosemary salted fries</i>	£28
Warrendale Wagyu burger (GF*) <i>Smoked cheddar, crispy ham, dill pickles, caramelised onions, brioche bun, rosemary salted fries</i>	£36

## SIDES

Garlic & rosemary potatoes, aioli sauce	£8
Heritage tomato & basil salad <i>Pink Himalayan salt, extra virgin olive oil</i>	£8
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 <i>Served with seasonal fruit chutney, grapes, quince, orange blossom macerated apricots, selection of biscuits</i> Please ask for today's cheese offering	£24
Three scoops of ice cream (GF*,V) <i>Madagascar vanilla, Chocolate brownie, Cookies &amp; cream, Violette, Dulce de leche, Mascarpone</i>	£15
Three scoops of sorbet (GF*,VE*) <i>Strawberry &amp; rose, Peach &amp; passionfruit, Piña colada, Lime &amp; basil, Raspberry</i>	£15

### TO SHARE (FOR TWO)

Grand cru chocolate 'chessboard' <i>Layered hazelnut &amp; chocolate ganache cake</i>	£32
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Raspberry rooibos cheesecake <i>Cream cheese &amp; rooibos tea mousse, brown butter crumble, fresh raspberries</i>	£18
Madagascar vanilla crème brûlée (GF) <i>Matcha &amp; raspberry sablé biscuit</i>	£17

## SEASONAL COCKTAILS

Peach of Provence <i>Whispering Angel Rosé, Belvedere Organic Vodka, Peach, Raspberry, Lemon</i>	£18
Botanist's Garden <i>White Rum, Mint, Lime, Cucumber, Basil, Black Pepper, Rose</i>	£18

*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.

