

THE ORANGERY

at St Elphin's Park

DINNER

Monday to Thursday 5.30 - 8pm
Friday & Saturday 5.30 – 8.30pm

STARTERS

- Soup of the day with homemade bread and flavoured butter (V) – 5.00
- Scallops, brown shrimp, blood orange, squid (GF) – 9.00
- Pork belly, baked apple, celeriac, crackling (GF) – 7.00
- Quail, artichoke, ceps, confit leg – 7.00

CLASSICS

- The Orangery beef burger, toasted Colberg bun, Monterey Jack, smoked bacon ketchup, tomato, onion, gherkin, bistro fries, tomato relish – 11.95
- Pan fried calves' liver, pancetta, creamed potatoes, madeira jus – 12.95
- Peak ale battered haddock, triple cooked chips, mushy peas, tartare sauce, lemon – 11.95
- 8oz Sirloin steak, tomato, field mushroom, triple cooked chips, port & blue cheese sauce – 16.95
- Homemade pie of the day, triple cooked chips or mashed potatoes, seasonal vegetables – 11.95
- Risotto of the day (V) – 11.95

MAINS

- Beef fillet, parsnip, watercress, thyme fondant potato, bone marrow jus – 22.00
- Stone bass, fish chorizo, nunu, dashi celeriac fondant, salsify (GF) - 17.00
- Venison, roast turnip, Brussels, black garlic chocolate, juniper jus – 21.00
- Cauliflower, parmesan, truffle (V) (GF) – 14.00
- Duck, wasabi croquette, fennel, salsify, ginger & lemongrass – 18.00

SIDES

- Mixed leaf salad - 3.50
- Broccoli - 3.50
- Buttered new potatoes - 3.50
- Triple cooked chips - 3.50
- Bistro fries - 3.50

All of our dishes are made fresh to order, we appreciate your patience

(V) Vegetarian | (N) Nut | (GF) Gluten Free
Please advise our staff of any allergies or special dietary requirements.
Food is prepared in a traditional kitchen and may contain traces of nuts.
We can help identify suitable dishes for you and provide a list of all dishes containing allergens.