

DINNER

Monday to Thursday 5pm- 8pm. Friday to Saturday 5pm- 8.30pm

STARTERS

Soup of the day with homemade bread and flavoured butter (V) – 5.00

Cod cheek scampi, wild garlic mayonnaise – 7.00

Asparagus, crispy quails egg, parmesan, hazelnuts – 6.00

Pork belly, pomme puree, caramelised onion, tender stem broccoli (GF) – 7.00

Devon crab, cucumber, apple, crème fraiche (GF) – 8.00

Olives, breads & oils (V) – 4.50

CLASSICS

Caesar salad, kos lettuce, hens egg, parmesan, croutons & anchovies (V) – 8.95

Add chicken or smoked salmon – 3.00

Peak Ale battered cod, triple cooked chips, mushy peas, tartare sauce & lemon – 11.95

Roasted sausages, mashed potato, caramelised onion gravy & seasonal vegetables – 10.95

Pasta of the day (V) – 9.95

MAINS

Lamb rump, peas, broad beans, wild garlic, shallots, goats curd, bagna cauda (GF) – 19.00

Skrei cod, onion, chicken, pea puree, pont neuf, remoulade – 17.00

8oz ribeye steak, confit tomato, grilled mushroom, triple cooked chips, blue cheese sauce – 18.00

Cornfed chicken, charred onion, shiitake mushroom, asparagus, pommes anna, chicken jus (GF) – 16.00

Spring risotto, peas, broad beans, asparagus tips, goats curd, parmesan (V) – 14.00

SIDES

Mixed leaf salad (V) (GF) - 3.50

Broccoli (V) (GF) - 3.50

Garden peas (V) (GF) - 3.50

Chunky chips (V) - 3.50

Bistro fries (V) - 3.50

Buttered new potatoes (V) (GF) - 3.50

(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.

THE
ORANGERY
at St Elphin's Park