

DINNER

Monday to Thursday 5pm – 8pm/ Friday & Saturday 5pm – 8.30pm

STARTERS

Olives, breads & oils (V) – 4.50

Spring pea & watercress soup, chive crème fraiche, black onion seed bread (V) – 5.95

Wye valley asparagus, quails egg, parmesan, hazelnuts (V) – 6.00

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

Chicken liver parfait, onion puree, chutney, toasted bloomer – 6.95

Ham hock croquettes, spring salad, honey mustard dressing – 6.95

CLASSICS

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

Add chicken or smoked salmon – 3.00

Peak Ale battered haddock, triple cooked chips, mushy peas, tartare sauce, lemon – 8.95 / 11.95

Roasted sausages, mashed potato, onion gravy, tender stem broccoli (GF) (V available) – 8.95 / 10.95

12oz gammon steak, duck egg, pineapple salsa, triple cooked chips, garden peas (GF) – 12.95

MAINS

Sea trout, minted jersey royals, spring greens, wild garlic (GF) – 17.00

8oz Derbyshire sirloin steak, grilled tomato, field mushroom, triple cooked chips, beer battered onion rings,
blue cheese sauce – 18.00

Cornfed chicken, lovage & asparagus risotto, smoked bacon, parmesan – 16.00

Belly pork, wholegrain mustard mashed potato, black pudding, apple, pork jus – 14.95

Spring pea & broad bean risotto, asparagus, mint, goats curd, wild garlic (V) – 14.00

Catch of the day – Market price

SIDES

mixed leaf salad (V) (GF), seasonal vegetables (V) (GF), triple cooked chips or bistro fries (V),
buttered Jersey Royals (V) (GF), green beans with toasted almonds (V) tender stem broccoli (V)

(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