

THE ORANGERY

at St Elphin's Park

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.