

DINNER

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

STARTERS

Wild garlic & potato soup, black onion seed bread (V) – 5.95

Asparagus, crispy hens' egg, aged balsamic (V) - 7.00

Indian crab cake, crab chutney, carrot bhaji - 7.00

Smoked duck, confit leg, anise jus – 9.00

Selection of bread, olives & oils (V) – 5.50

CLASSICS

Peak ale battered haddock, triple cooked chips, mushy peas, tartare sauce, lemon – 8.95/12.95

The Orangery 8oz beef burger, sesame seed bun, tomato, lettuce, gherkin, Swiss cheese, smoked bacon,
bistro fries & mixed salad – 11.00

Chicken & bacon salad, Jersey royals, poached hen's egg – 10.95

Spring risotto, peas, broad beans, asparagus, goats' cheese (V) – 12.00

MAINS

Chalk stream trout, fennel, celeriac, almonds, fennel cream sauce (N) (GF) – 18.00

Lamb wellington, braised shoulder, spring greens, salsa verde, lamb jus (GF) - 22.00

Mushroom gnocchi, king oyster mushrooms, soy cured egg yolk, mushroom velouté (V) – 14.00

10oz rump steak, portobello mushroom, tomato, baby spinach,

triple cooked chips, blue cheese sauce – 18.00

Duck breast, lentil dahl, kohlrabi, pomegranate jus (GF) – 20.00

SIDES

Mixed leaf salad (V) (GF) - 3.50

Broccoli & parmesan (V) (GF) - 3.50

Green beans & almonds (V) (GF) (N) – 3.50

Bistro fries (V) (GF) - 3.50

Jersey royals (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