

THE ORANGERY

at St Elphin's Park

ALL MENUS

STARTERS

Soup of the day, homemade bread (V)	5.95
Tomato and roasted pepper bruschetta, pesto (VG)	6.50
Warm ham hock salad, watercress, croutons, poached egg, English mustard dressing	7.50
Smoked trout, fennel, apple, crème fraiche, dill (GF)	7.25

MAINS

Beer battered haddock, triple cooked chips, garden peas, tartare, lemon	14.95
Steak of the day, truffled parmesan chips, slow roasted tomato, watercress salad, herb butter <i>Add peppercorn sauce</i>	24.50 1.50
Chicken schnitzel, bistro fries, rocket & parmesan, anchovies, capers, parsley	16.00
Summer pea risotto, tarragon oil, pea shoots (V) (GF)	15.00
Seared plaice, new potatoes, tenderstem broccoli, tarragon sauce (GF)	17.00

LIGHT BITES & SPECIALS

Jacket potato, mixed leaves (GF) (V) <i>Choice of fillings</i>	7.50
Three egg omelette, bistro fries, salad (V)	8.95
Salmon fillet, Jersey Royals, baby gem, lemon & chive crème fraiche (GF)	17.50
Ploughman's: cheddar, ham, picked onions, celery, apple, pickle, warm baguette	14.00

SIDES

Broccoli & toasted hazelnuts (V) (GF) (N)	4.00
Summer vegetables, minted butter (V) (GF)	4.00
Buttered new potatoes (V) (GF)	4.00
Bistro fries (VG)	3.75
House salad (GF)	3.75

DESSERTS

Chilled rhubarb tart, syrup, clotted cream ice cream (V)	8.00
Summer berry pavlova, mint, white chocolate (V) (GF)	7.50
Caramel poached peaches, vanilla cream, raspberry sorbet, almond brittle (V)	7.50
Selection of British cheese, chutney & savoury biscuits	8.50

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. 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.