

NIBBLES

SMOKED ALMONDS £5

(VG/N) 174kcal

MIXED OLIVES £5

(VG) 70kcal

HOMEMADE FOCACCIA £6

WITH CHEF'S BUTTER

(G) 402kcal

STARTERS & SMALL PLATES

SLOW COOKED VENISON CROQUETTE £11

Sour cherry ketchup, grilled gem, venison jus (G) 359kcal

WILD MUSHROOMS ON TOAST £12

Whipped ricotta, sourdough & truffle (G/V) 259kcal

WHITE CRAB £14

Pickled apple, filo, buttermilk & dill (G) 197kcal

BANG BANG CAULIFLOWER £8

Soy sweet chilli sauce & sesame (VG) 180kcal

GARLIC & HERB GNOCCHI £10

Lovage and pesto espuma, pine nuts (VG/G) 482kcal

MULLIGATAWNY SOUP £10

Vegan coconut yoghurt, pomegranate (VG) 210kcal

HAM HOCK FOIE ROYAL TERRINE £13

Sorrel, raspberry, blackberries & almond (N) 534kcal

CRISPY CHICKEN £8

Pickled watermelon, chilli (N) 534kcal

PAN FRIED SCALLOPS £16

Bacon, sweetcorn jam, cauliflower & pancetta 282kcal

MAINS

EPA COD & CHIPS £21

Minted crushed peas, warm tartare sauce & lemon 820kcal

NEW YORK DELI £10

Pastrami, Emmental, gherkin, Dijon mustard & watercress (G) 524kcal

SMOKED SALMON BAGEL £9

Smoked salmon, citrus crème fraîche & dill pickled cucumber (G) 590kcal

VENISON SAUSAGE & MASH £16

Roasted Roscoff onion, maple syrup & red wine sauce 643kcal

4oz ORCHARD BEEF BURGER £20

Bacon, smoked cheese, pickled red onion, burger sauce served with hand-cut chips (G) 642kcal

NEAPOLITAN SOUR DOUGH PIZZA £16

12" stone-baked pizza, tomato & basil
VG & GF options available (G/V) 943kcal

GOAT'S CHEESE WRAP £9

Pomegranate, crumbled goats cheese, mint & spinach (V/G) 551kcal

BEEF SHORT RIB £22 / BEEF FILLET £36

Spinach & potato gratin, horseradish cream & crispy onion
(G) 1085kcal / 985kcal

SWEET POTATO GNOCCHI £16

Crispy sage, truffle, parmesan & spinach (VG/G) 244kcal

CHICKEN BALLOTINE £22

Bacon herb stuffing, Roscoff onion, cavle Nero, mash potato & carrot 811kcal

CAESAR SALAD £12

Baby gem, shaved parmesan, anchovies, garlic & rosemary croutons with Caesar dressing (G) 465kcal

PAN FRIED CURRIED MONKFISH £28

Onion bhaji, Pak choi, mango & coconut cream sauce 830kcal

PORK LOIN 8oz £22

Whisky, tomato, crispy capers, Lyonnaise potatoes & crackling served pink (G) 849kcal

ORCHARD SALAD £9

Cucumber, heritage cherry tomatoes, beetroot & pickled red onion (VG) 540kcal

Fancy a little more on your salad?
Add Chicken £6 | Add Salmon £7

SIDES £7

Pan Fried Greens with chilli & garlic (VG) 150kcal

Triple cooked chips with smoked garlic & parmesan (V/G) 545kcal

Cauliflower cheese with spinach, bacon & onion (G) 278kcal

Gochujang & maple spice carrots with coconut yoghurt (VG) 124kcal



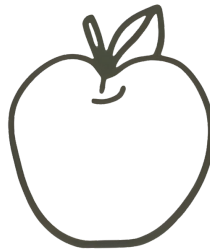
12 - 2:30PM

VG - Vegan | V - Vegetarian | G - Contains Gluten | N - Contains nuts

While every care is taken in our kitchen, we cannot guarantee the absence of allergens. Dishes listed as containing "Non-Gluten Containing Ingredients" are prepared without gluten-containing ingredients but may be subject to cross-contact. If you have any dietary requirements, please inform a member of staff before ordering.

full allergen list





Our story begins with the origins of the much loved Bramley apple in Nottinghamshire, where a young girl, Mary Ann Brailsford, planted the very first tree in 1809. This tree can still be found in our Bramleys garden and continues to bear the fruit to this day.

Over time, this humble apple became a British culinary staple, and still is, celebrated for its perfect balance of sweetness and tartness. Like its namesake, Bramleys at The Orchard is rooted in tradition, yet inspired by modern creativity, delivering a dining experience that is both classic and innovative.