

Sunday Lunch

AT BRAMLEYS



2 COURSES £32

3 COURSES £38

STARTERS

HAM HOCK & CHICKEN
TERINNE

Sorrel, pickled vegetables &
blackberries (N) 543kcal

WILD MUSHROOMS ON
TOAST

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

MULLIGATAWNY SOUP

Vegan coconut yoghurt,
pomegranate (VG) 210kcal

KING PRAWN CARPACCIO

Pickled strawberry, chilli &
cucumber 131kcal

NIBBLES

£5 SMOKED ALMONDS

(VG/N) 174kcal

£5 MIXED OLIVES

(VG) 70kcal

SIDES

Roast Potatoes £6

(VG) 431kcal

Pan Fried Greens £5

(VG) 120kcal

2 Yorkshire Puddings £4

(G/V) 259kcal

Cauliflower Cheese with
Crispy Onions £6

(V) 278kcal

ROAST DINNER

All roast dinners are served with a Yorkshire pudding, carrot, tenderstem
broccoli, roast potatoes, bubble & squeak

DERBYSHIRE ROAST BEEF

Served with horseradish
hollandaise 1508kcal

CRISPY PORK BELLY

With pigs in blankets 1264kcal

CORNFED CHICKEN BREAST

With lemon & garlic 959kcal

ROAST BUTTERNUT SQUASH &
PARSNIP WELLINGTON

Served with vegetable jus (G) 850kcal

MAINS

PAN FRIED HAKE

Fish stock velouté, mussels,
sweet grapes, samphire & potato
820kcal

SWEET POTATO GNOCCHI

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

DESSERTS

THE BRAMLEY APPLE

Vanilla crème pâtissière, sour
apple gel & mascarpone (V/G) 403kcal

VANILLA COCONUT

PANNACOTTA

Fruits of the forest textures (VG) 550kcal

CHOCOLATE S'MORE

Chocolate ganache, marshmallow
& graham cracker sponge (G) 808kcal

3 CHEESE BOARD +£3 supp

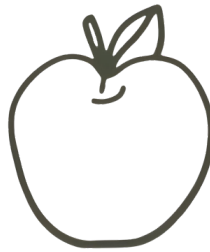
Quince, caperberry & fresh
honeycomb (V/G/N) 650kcal

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

Whilst every reasonable effort is made to accommodate allergen requests, Nottingham Venues cannot guarantee the complete absence of trace allergens due to the operational realities of our kitchens and supply chains.
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.