
ORSETT FAVOURITES

Chicken Kiev, vegetable rice, coleslaw	£15.00
Beer battered haddock, chunky chips, peas, lemon, tartare sauce	£15.00
Thai spiced salmon and haddock fishcakes (2), Ottolenghi salad	£16.00
Penne arrabiata with fresh herbs (add Crayfish £3.50)	£12.00
Breast of chicken, mashed potato, mixed vegetables and peppercorn sauce	£15.50

FROM THE GRILL

served with: fries, triple cooked chips or mashed potato

Fillet steak, caramelized onions, portobello mushroom, beef tomato	£27.00
Rib eye steak, caramelized onions, portobello mushroom, beef tomato	£24.00
T bone steak, bone marrow, caramelized onions, portobello mushroom, beef tomato	£35.00
Chargrilled poussin, béarnaise & garlic crisps	£21.00
Sauces : béarnaise, peppercorn, red wine jus	
Beef burger, brioche bun, onion, beef tomato, gherkin relish	£13.50
(Add Streaky bacon or fontal cheese for £1.00 each)	

SIDE ORDERS

Fries, mashed potato, triple cooked chips	£2.00
Honey roasted baby carrots	£3.50
Garlic butter flat bread	£4.00
Vegetable rice	£3.50
Coleslaw	£3.00
Mixed winter vegetables	£3.50
Ottolenghi salad	£4.00
Beer battered onion rings	£4.00

*Should you have any allergies or food intolerances before order your food and drinks please speak to the restaurant staff.
 Thank you for dining with us.*

STARTERS

Freshly made soup of the day, croutons	£6.00
Black pudding quail scotch egg, blackberry gel, pickled blackberries, caramel granola, cured egg yolk	£7.50
Crab beignet, artichoke, chilli aioli, bitter lime puree, cucumber oil	£8.00
Sweetcorn parfait, charred corn, corn crisp, corn crumb, peanut pesto, charcoal tuille	£7.50
Crispy pork terrine, piccalilli, salsify crisps, pancetta	£8.00
Wild mushroom orzo, soy sauce jelly, grilled cep mushroom, parsley aioli	£7.50

MAINS

Kikkomani Kohlrabi tagliatelle, miso aubergine, puree, tahini mayo, quinoa craker	£15.50
Mustard pork rack, garlic sausage, pork beignet, pickled cabbage, garlic puree, burnt onion	£19.00
Chicken supreme, sticky wing, chicken tartlet, charred leek, baby veg, chicken and cockle jus	£18.50
Shallot mille feuille, goats curd mousse, yeast butter croquette, honey and truffle oil	£15.50
Lamb duo, sumac veloute, artichoke & hazelnut hummus, salsify, radish	£21.00
Halibut, langoustine ravioli, lobster cream, heritage carrot terrine, carrot puree, baby carrots	£22.00
Wild sea bass, spiced haddock taco, white crab, apple and fennel slaw, harissa Mediterranean vegetables	£21.00

DESSERTS

Blackberries three ways, set yoghurt, red vein sorrel and homemade granola	£6.00
Lemon Tartlet, sesame sable crumb, Italian meringue, lemon curd, black and white toasted sesame seeds, lemon balm and burnt honey ice cream	£6.00
Chocolate and coffee sponge, chocolate crumb, hazelnut praline, white toasted hazelnuts, duce de leche ice cream	£7.00
The Garden carrot & walnut cake, cinnamon ice cream, chocolate flower pot, candied baby carrots	£6.00
Selection of ice creams & sorbets in a snap basket	£4.00
Orsett Hall British cheeseboard, grapes, celery, fruit chutney, figs, biscuits	£8.50

AFTER DINNER

Petit fours	£2.00
Coffee liqueur (Irish coffee, Calypso, Italian Clasicco, Baileys Latte)	£5.50
Cognac and liquers	
Hennessy XO cognac 40% 25ml	£11.50
F. Voyer XO	£8.50
Baileys 17% 50ml	£4.50
Disaronno 28% 25ml	£4.00