



The Orchard

- restaurant - bar - cider tavern -

Everything we serve is freshly made on the day - from the sauces up and is cooked to order.
Where possible everything is also locally sourced.

Starters

Soup of the Day £4.25

Rocket salad with pear poached in red wine, Gorgonzola and Mascarpone £4.75

Fresh asparagus with warm herb dressing, cherry tomatoes and quail's eggs £5.50

King prawns pan fried with garlic and parsley on a bed of saffron rice £7.50

Mushroom tart with poached egg and glazed with hollandaise sauce £5.25

Mains

Pan fried fillet of beef, glazed with English mustard in a Rosemary herb crust.
Served with a Madeira sauce, Fondant potatoes and braised English lettuce £19.95

Roasted best end of Welsh lamb with minted jus and redcurrant Jelly,
Dauphinoise potatoes and French beans £15.95

Breast of corn-fed chicken with velvet sauce asparagus,
baby spinach and croquette potatoes with almonds £12.50

Pan fried fillet of sea bass on a pea risotto with grilled fennel and Pernod cream sauce £14.95

Roasted Mediterranean Vegetable Risotto with fresh Parmesan and aubergine crisps £11.95

Desserts

Chocolate fondant pudding served with vanilla ice cream £6.25
(Please allow 15 minutes)

Crème brûlée with Palmiers (biscuits/pastries) and raspberries £5.75

Poached pears stuffed with Armagnac prunes and granache
served with Crème anglaise £4.75

English Cheese Board £5.95