

FOR THE TABLE

OLIVES (v, ve, gf) Marinated mixed Halkidiki olives	3.95	BAKED CAMEMBERT (v, gfo) Honey & thyme baked camembert, warm artisan breads, confit garlic & caramelised onion chutney	11.50
PIGLET STICKS (gf) Homemade crispy pork scratching sticks & orchard apple chilli jam	2.95	ARTISAN BREADS (v, gfo) Warm artisan breads, churned butter, aged olive oil, balsamic vinegar & olive tapenade	5.95



STARTERS

Ideal for starting, sharing or feasting

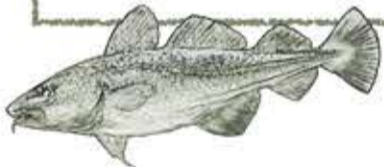
SEASONAL SOUP (v, veo, gfo) Warm crusty bread & churned butter	4.95	DEVILLED MUSHROOMS (v, gfo) Button mushrooms, garlic & shallot cream sauce & toasted ciabatta	5.95
WILD MUSHROOM GNOCCHI (v, veo, a) Spinach, wild mushrooms, creamy parmesan, garlic & shallot sauce (add chicken +2.00)	6.50	CRISPY SALT & PEPPER SQUID (f, gf) Garlic aioli, fresh chillies & black pepper	6.50
BEEF BRISKET BON BONS (gfo) Crispy beef brisket bon bons, piccalilli, gherkins & rocket	7.95	KING PRAWN COCKTAIL (cr, gf, a) King prawns, avocado, gem lettuce & classic Marie Rose sauce	7.50
CHICKEN & CHORIZO TERRINE (gfo) Spiced apple chutney & toasted focaccia	6.95	SLOE GIN & BEETROOT CURED SALMON (f, gfo, a) Home cured salmon, herb crème fraiche & warm sourdough	6.95



STEAKS

Our steaks are aged for a minimum of 28 days resulting in a totally unique sweet and flavoursome steak. All steaks are served with roasted heritage tomatoes, onion strings, your choice of side and a sauce or butter.

8oz FILLET STEAK (gfo) The most-tender of cuts, pure premium steak Best cooked medium	24.95	EXTRAS Chorizo & King Prawn Skewers (cr, gf)	7.00
10oz RUMP STEAK (gfo) Full of flavour & a firm favourite Best cooked medium rare	19.95	Salt & Pepper Squid (f, gf)	5.00
10oz SIRLOIN STEAK (gfo) Succulent & rich in flavour Best cooked medium rare	22.95	BUTTERS Garlic & Herb (gf)	2.00
12oz FIFTY FIVE DAY DRY AGED RIB-EYE TOMAHAWK (gfo) The ultimate 'wow-factor' bone-in rib steak, well marbled to promise melting quality Best cooked medium	29.95	Warwickshire Blue Cheese (gf)	2.00
		Smoked Sea Salt & Truffle (gf)	2.00
		SAUCES Mixed Peppercorn (gf, a)	2.50
		Creamy Wild Mushroom (gf, a)	2.50
		Spiced Red Wine & Chocolate (gf, a)	2.50



MAINS

HERB CRUSTED BAKED SALMON (f, gfo) Braised fennel, sun-dried tomato crushed potatoes & creamy white wine sauce	15.95	SMOKEY SLOW ROASTED PORK (gf, a) Dry rubbed pork rump, braised red cabbage, roasted sweet potato & spiced jus	16.50
SEARED SEA BASS FILLET (f, gf) Tuscan style caponata of vegetables & pine nuts	17.95	ALE BATTERED FISH & CHIPS (f, gfo, a) Thick cut chips, minted mushy peas & homemade tartare sauce	11.95
PAN ROASTED CHICKEN BREAST (gf, a) Cider braised potato fondant, honey roast root vegetables & red wine jus	14.50	CHERRY BRANDY GLAZED DUCK BREAST (gf, a) Dauphinoise potatoes, pink pepper salted green beans & cherry purée	21.95
WILD MUSHROOM GNOCCHI (v, veo, a) Spinach, wild mushrooms, creamy parmesan, garlic & shallot sauce (add chicken +3.00)	11.95	THE ORANGERY BURGER (gfo) Prime beef pattie, streaky bacon, Applewood smoked cheddar, brioche bun, house relish & fries	12.95
RED LENTIL & VEGETABLE DHAL (v, ve) Charred pak choi, garlic & black pepper flat breads (add chicken +3.00, sea bass +4.00)	10.95		



SIDES

SKIN ON FRIES (v, ve, gf)	3.00	GARDEN SALAD (v, ve, gf)	3.00
SWEET POTATO FRIES (v, ve, gf)	3.50	ONION RINGS (v, ve, gfo)	3.00
THICK CUT CHIPS (v, ve, gf)	3.00	BUTTERED NEW POTATOES (v, veo, gf)	3.50
CREAMY MASH (v, gf)	3.00	SEASONAL VEGETABLES (v, veo, gf)	3.00
BRAISED RED CABBAGE (v, ve, gf, a)	3.50	DAUPHINOISE POTATOES (v, gf)	3.00

Our food is prepared and cooked fresh daily, please check with your server before ordering as some dishes may take 20-30 minutes or more to cook. Please advise a team member if you suffer from any food allergies or dietary restrictions or would like to see our menu containing a list of dishes containing any of the EU top 14 allergens. An optional service charge of 10% will be added to your bill.

(V) - Suitable for vegetarians (VE) - Vegan, (VEO) Vegan Optional, (Cr) Crustaceans, (M) Molluscs, (F) Fish, (N) Contains nuts (GF) - Gluten Free (GFO) - Gluten Free Optional, (A) - Alcohol. The Environmental Health Officer advises that eating partially or uncooked meat, seafood & eggs may increase your risk for foodborne illness particularly if you have certain medical conditions.