

# À La Carte Menu

## TO START

Soup of The Day, Home Baked Bread (GF)(NF)(V)

White Wine & Garlic Cream, Steamed Mussels, Parsley, Ciabatta (Can be GF)(NF)

Wild Boar Croquette, Black Garlic Mayonnaise, Red Current (NF)

## MAIN COURSES

Chicken Supreme, Garlic & Herb Pomme Purée, Seasonal Greens, Mustard Cream (GF)(NF)

Seared Haddock Supreme, Spiced Coconut Cream, Steamed Bok Choi, Confit Tomato, Sesame Seeds (GF)(DF)(NF)

Tomato & Mozzarella Stuffed Portobello Mushroom, Basil Pesto, Roasted Broccoli (V)(NF)

9oz Ribeye Steak, Triple Cooked Chips, Roasted Tomato & Mushroom, Peppercorn Sauce (GF)(NF)(Can be DF) Supplement charge £10.00

## P U D D I N G S

Blackberry & Passion Fruit Parfait, Blackberry Sorbet (GF)(NF)

Spiced Apple Steamed Pudding, Butterscotch Sauce (NF)

Chocolate & Espresso Delice, Biscoff Ice Cream (NF)

Cheese Board: A Selection of Four Cheeses, Relish, Celery, Grapes &

Cheese Biscuits (NF)(Can be GF) Supplement charge £7.00

Two Courses for £30.00

Three Courses for £35.00

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.

GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan

A Discretionary Gratuity Charge of 12.5% is added to the Bill



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