

ORCHARD BRASSERIE

AT ORANGE GROVE HOTEL & GARDENS

Every Sunday | 12pm to 6pm

2 Course £27.50 | 3 Course £33.50

FOR THE Table

SPANISH GORDAL OLIVES | 6.5
(VG) (DF) (GF)

ARTISAN BREAD BOARD | 5.5
(V) (Can be GF)

TO Start

PRAWN & CRAYFISH TAIL SALAD
Marie Rose Sauce | Baby Gem Lettuce | Pink Grapefruit

ISLE OF WIGHT TOMATOES
Ricotta | Roquette | Pomegranate Seeds | Lemon Dressing (V) (GF)

NEW FOREST WILD MUSHROOM &
DOREST BLUE VINNY TART
Tarragon Mayo | Hampshire Watercress | Crispy Hens Egg

CHICKEN CAESAR CROQUETTES
Caesar Dressing | Anchovies | Baby Gem | Shaved Parmesan

SUNDAY Lunch

All Roasts are served with Garlic & Rosemary Potatoes | Thyme Roasted Carrots
| Seasonal Greens | Stuffing | Yorkshire Pudding

ROASTED SIRLOIN OF BEEF
Dijon & Herb Crust | Home-Made Gravy (£2 Supplement)

ROASTED CHICKEN SUPREME
Home-Made Gravy

ROASTED PORK LOIN
Crackling | Bramley Apple Sauce

LENTIL & CAULIFLOWER NUT ROAST
Vegetable Gravy (V) (Can be VG)

CHICKEN CAESAR SALAD
Baby Gem Lettuce | Garlic Croutons | Grana Padano | Anchovies | Caesar Dressing

POSH FISH & CHIPS
Local Ale Battered Haddock | House Spiced Chips |
Homemade Curry Sauce | Mushy Peas | Tartar Sauce | Lemon

ON THE Side

CAULIFLOWER CHEESE (V) | 6

PIGGY BITS | 8.5

GARLIC & ROSEMARY
ROAST POTATOES (V) | 4.5

CHILDREN'S Menu

CHILDRENS ROAST | 10
Either Chicken, Beef or Pork

CHICKEN GOUJONS & CHIPS | 8
Peas

SAUSAGE & CHIPS | 8
Peas

FOR Dessert

APPLE & RASPBERRY CRUMBLE
Vanilla Creme Anglaise (V) (Can be GF)

STICKY TOFFEE PUDDING
Vanilla Ice-Cream (V)

ETON MESS
Berry Compote | Meringue | Lemon Curd | Chantilly Cream (GF)

ICE CREAM (V) OR SORBET BOWL (V) (GF)

CHEESE BOARD
Blue Stilton | Somerset Brie | Coastal Mature Cheddar |
Apple & Bramley Chutney | Quince Jelly | Selection of Crackers (£4 Supplement)