

Sunday at
ORCHARD BRASSERIE
AT ORANGE GROVE HOTEL & GARDENS

Every Sunday | 12pm to 6pm

FOR THE *Table*

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

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

TO *Start*

FRESH DOREST CRAB CAKES | 9
Sweet Chilli Sauce | Frisse Salad | Spring Onion (Can be DF)

ISLE OF WIGHT TOMATOES | 9
Ricotta | Roquette | Pomegranate Seeds | Lemon Dressing (V) (GF)

NEW FOREST WILD MUSHROOM &
DOREST BLUE VINNY TART | 9.5
Tarragon Mayo | Hampshire Watercress | Crispy Hens Egg

CHICKEN CAESAR CROQUETTES | 9.5
Caesar Dressing | Anchovies | Baby Gem | Shaved Parmesan

SUNDAY *Lunch*

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

ROASTED SIRLOIN OF BEEF | 22.5
Dijon & Herb Crust | Home-Made Gravy

ROASTED CHICKEN SUPREME | 19.5
Home-Made Gravy

ROASTED PORK LOIN | 19.5
Crackling | Bramley Apple Sauce

LENTIL & CAULIFLOWER NUT ROAST | 18
Vegetable Gravy (V) (Can be VG)

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 | 8.5
Vanilla Creme Anglaise (V) (Can be GF)

STICKY TOFFEE PUDDING | 8.5
Vanilla Ice-Cream (V)

ETON MESS | 8.5
Berry Compote | Meringue | Lemon Curd | Chantilly Cream (GF)

ICE CREAM (V) OR SORBET BOWL (V) (GF) | 6

CHEESE BOARD | 14
*Blue Stilton | Somerset Brie | Coastal Mature Cheddar |
Apple & Bramley Chutney | Quince Jelly | Selection of Crackers*