ORCHARD BRASSERIE
AT ORANGE GROVE HOTEL & GARDENS

SUNDAY

Every Sunday, 12pm to 6pm

TO START

Mediterranean Olives | 6.5
(VG) (DF) (GF)

Freshly Baked Artisan Bread Board | 5.5
Seaweed Butter (V) (Can be GF)

Sharing Mezze Grazing Board *(V) (Can be GF)* | 18
Smoked Aubergine, Lemon & Walnut Labneh, Caramelised Onion Hummus, Za'atar & Red Pepper Muhammara, Charred Flatbreads, Pickled Vegetables

Black Pudding Scotch Egg | 8
Mustard Mayonnaise

Chorizo & Manchego Croquettes | 8
Jalapeño Ketchup

Thai Prawn & Crayfish Cocktail *(GF) (DF)* | 12
Sriracha Ketchup, Mango, Coriander & Lime Mayo

Burrata & Isle of Wight Tomato Salad *(V) (GF)* | 10.5
Basil & Pickled Red Onion

SUNDAY LUNCH

All Sharing Boards are served with Garlic & Rosemary Potatoes, Thyme Roasted Carrots, Seasonal Greens, Stuffing, Yorkshire Pudding & Home-Made Gravy

Sunday Sharing Board | 26.5pp
Roasted Sirloin of Beef, Roasted Free-Range Chicken & Roasted Pork Loin

New Forest Mushroom & Spinach Wellington *(V) (Can be VG)* | 18.5

Beer Battered Haddock *(DF)* | 21
Rosemary Salted Chips, Mushy Peas, Curry Sauce, Tartare & Lemon

Crispy Bang Bang Chicken | 19.5
Thai Slaw, Spring Onions, Peanuts, Sesame, Chilli, Coriander

Classic Caesar Salad *(Can be GF)* | 19
Soft Egg, Romaine, Grana Padano, Smoked Bacon, Focaccia Croutons, Grilled Chicken

ON THE SIDE

Cauliflower Cheese *(V)* | 6

Garlic & Rosemary Roast Potatoes *(V)* | 4.5

Pigs in Blankets | 8.5

A 12.5% discetionary service charge will be applied to your final bill.

V - Vegetarian | VG - Vegan | GF - Gluten free | DF - Dairy free.

While our Kitchen Team do their best to minimise cross contamination our kitchens are not allergen or gluten free.

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