

# ORANGE GROVE

HOTEL & GARDENS

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## STARTERS

Marinated Olive Bowl | 6.5  
(GF, DF)

Baked Bread & Herb Butter | 5.5  
(V)

Cured Salmon | 8.5  
Sweet Cucumber Relish, Dill & Herb Mayo (GF, DF)

Burrata & Fresh Tomato Salad | 8  
(V, GF)

Soup of the Day | 7.5  
Crusty Bread (V, Can Be GF)

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## SUNDAY LUNCH

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

Sunday Sharing Board | 23.5  
with Three Meats:

Roast Sirloin of Beef, Dijon & Herb Crust, Home-Made Gravy  
Roast Pork Loin, Crackling, Bramley Apple Sauce  
Roast Chicken

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Vegetable Parcel | 17

Vegetable Gravy, Roast Potatoes, Yorkshire Pudding, Stuffing & Mixed Vegetables (V)

Poke Bowl | 13

Spiced Rice, Edamame Beans, Carrot, Avocado, Tomatoes, Cucumber (V) (GF, DF)  
ADD: Chicken (GF, DF) | 5    Smoked Salmon (GF, DF) | 5

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## SIDES

Cauliflower Cheese (V) | 6

Trio of Piggy Bits | 9.5  
BBQ Pork Belly Bits, Crackling,  
& Pigs in Blankets with Apple Sauce

Roast Potatoes (V) | 4.5

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## CHILDRENS

Childrens Roast | 10  
Either Chicken, Beef or Pork

Chicken Goujons, Chips & Peas | 8

Sausage, Chips & Peas | 8

## DESSERTS

Sticky Toffee Pudding with Custard | 7.5

Hot Chocolate Fudge Cake with Ice-Cream (GF) | 7.5

Banoffee Cheesecake | 7.5

Summer Berries Eton Mess (V) (GF) | 7.5

Ice-Cream (V) or Sorbet Bowl (VG) | 6

\*GF - Non Gluten Containing | DF - Non Dairy Containing:

These meals are made with ingredients that do not intentionally contain gluten or dairy.

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