

THE ORANGERY

at St Elphin's Park

DINNER

Monday to Saturday 5 - 8pm

STARTERS

- Sweet potato and coriander soup, toasted flatbread and yoghurt (V) - 5.00
- Scallops, blood orange, samphire, brown shrimp (GF) - 9.00
- Ham hock pressing, quail's egg, roasted pineapple salsa – 7.00
- Portobello mushrooms on toast, parmesan cream, pea shoots (V) – 7.00
- Breads, olives and oils (V) – 5.00

CLASSICS

- Peak Ales battered haddock, triple cooked chips, mushy peas, tartare sauce, lemon – 8.95 / 12.95
- Steak and ale pie, mashed potato and seasonal vegetables – 12.00
- Caesar salad, baby gem, hens' egg, anchovies, parmesan croutons – 8.95
- Add chicken or smoked salmon for £5 extra*
- Linguine alla puttanesca, tomatoes, olive oil, anchovies, olives, capers- 10.00

MAINS

- Slow cooked lamb shank, mashed potato, roasted root vegetables, rosemary jus – 18.00
- Tandoori Hake, pilau arancini, carrot bhaji, masala sauce, coriander oil – 17.00
- Chestnut and mushroom risotto, gorgonzola, sage oil (V)(GF) – 14.00
- 8oz Ribeye steak, confit tomato, roasted mushroom, watercress, parmesan, truffle fries and peppercorn sauce (GF) – 22.95
- Corn-fed chicken breast, wild mushroom, leek and pea fricassee, roasted new potatoes (GF) – 16.00

SIDES

- Mixed leaf salad - 3.50
- Broccoli - 3.50
- Garden peas - 3.50
- Chunky chips - 3.50
- Bistro fries - 3.50
- Buttered new potatoes - 3.50

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

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