



ORCHARD

To Start

Homemade soup of the day



Pressing of duck & leeks,
sweet wine jelly, shallot & lime pickle



Goat's cheese & tomato ballontine,
pickled cucumber, new potato tar-tar,
quail's egg, honey infusion (v)



Glazed belly of Gloucester Old Spot,
carrot and cumin, roasted scallop,
wild mushrooms, pancetta



Fillet of plaice, crab risotto, chive hollandaise

The Main Course

Herefordshire sirloin of beef, leeks, shallot confit,
sticky oxtail tortellini, thyme jus



Fillet of sea bass, white beans, chorizo,
crayfish sausage, shellfish broth



Poached breast of chicken, truffle farce,
onion tart, fennel, baby vegetables



Pave of salmon, cauliflower cous cous,
pak choi, curry butter sauce



Sweet potato and courgette compression,
spinach, crisp onions, chilli dressing (v)

Two Courses £29.50 or Three Courses £39.50

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Faggot of pork and caramelised apple,
shallot purée, sage jus



Provençal vegetable tartlet, aubergine,
rocket, balsamic glaze



Breast of wood pigeon,
black pudding, toasted walnuts, fine herbs



Sesame roast loin of cod, fine beans,
satay and lime dressing, peanut wafer

The Main Course

Roast chump of lamb, cabbage and bacon,
celeriac, cep purée, air dried ham



Seared scallop, sea bass, fennel, wild mushrooms,
cauliflower purée, crisp pancetta



Roast breast of duck, pak choi,
stir fried vegetables, won ton of the leg,
five spice reduction



Baked fillet of plaice, crab farce,
tomato and coriander risotto, shrimp broth



Wild mushroom and truffle risotto,
poached egg, parmesan, cep cream (v)

Two Courses £29.50 or Three Courses £39.50

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Seared sea bass, chive gnocchi,
roasted butternut, shrimp reduction



Wild mushroom tagliatelle, white wine cream
parmesan, fine herbs



Wye Valley beef and horseradish faggot,
celeriac purée, thyme jus



Ballontine of chicken, pickled baby vegetables,
fennel, potato tar-tar, quails egg

The Main Course

Slow roasted belly of pork, leeks, carrot purée,
black pudding tortellini, sage jus



Fillet of salmon, cherry tomato tart tatin,
rocket, aubergine, mussel casserole



Roast rump of lamb, goat's cheese and tomato
mash, petit ratatouillie, olive and basil jus



Marinated loin of cod, spiced lentils,
pak choi, crab and coriander won tons



Shallot tart, truffle poached egg,
baby vegetables, herb butter sauce (v)

Two Courses £29.50 or Three Courses £39.50

To Start

Homemade soup of the day



Pressing of pork belly and black pudding,
apple jelly, shallots



Seared scallops, celeriac and raisin purée,
lemon oil



Roasted vegetable risotto, tempura of artichoke,
chive hollandaise



Pave of salmon, spiced lentils,
crayfish won ton, herb oil

The Main Course

Wye Valley beef, cabbage and bacon,
potato fondant, cep purée, air dried ham



Fillet of plaice, Parmesan crust,
white beans, mussel casserole



Pot roast wood pigeon, truffle sausage,
ravioli of wild mushrooms,
citrus butter sauce



Fried black sea bream, curried leek risotto,
pak choi, spiced crab tortellini,
lemon and ginger butter sauce



Red onion tart tatin, glazed goat's cheese,
roast root vegetables, herb butter

Two Courses £29.50 or Three Courses £39.50