The Old Orchard ~ Daily menu
~ Tuesday 9th April 2024 ~

## Cocktails


#### Abstract

Bloody Mary cocktail with vodka and spicy tomato juice $£ 8.65$ Spring Passion - Boe passionfruit gin with aromatic tonic topped with fresh passionfruit $£ 8.75$ Classic Kir Royale cocktail with crème de cassis (blackcurrant liqueur) and prosecco. Garnish with a blackberry $£ 8.95$


## Starters and Nibbles

Cauliflower and Cheddar soup, warm sourdough roll (v, gfa) 665 kcal 7.45
Pan-seared scallops, pea purée, edamame beans, air dried ham crisp (gf) 362 kcal 15.95
Baked camembert, roasted grapes, walnuts, pink peppercorn crostini (v, gfa) 615 kcal 8.95
Smoked salmon, dill cream cheese, caper and fennel salad, malted bread 422 kcal 10.95
Chargrilled asparagus, pea purée, goats curd, radish, lemon oil (v, gf) 298 kcal 9.95
Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal 8.45
$\begin{array}{ll}\text { Chicken Gyoza, Thai sesame dressing } 458 \mathrm{kcal} 7.95 & \text { Crispy beef bao bun, gochujang } 501 \mathrm{kcal} 7.25 \\ \text { Crispy squid, sweet chilli mango } 422 \mathrm{kcal} 7.45 & \text { Beetroot hummus, torn pitta crisps (vg) } 380 \mathrm{kcal} 6.75\end{array}$
Halloumi fries, tomato relish (v, gf) 543 kcal 6.95
Roasted cauliflower, sweet potato, spinach and lentil samosa, mint coconut yoghurt (v) 365 kcal 6.95

## Mains

Braised shoulder of lamb, minted new potatoes, seasonal vegetables, rosemary gravy (gf) 939 kcal 24.95
Pork ribeye and mustard mash, bacon, onions, mushrooms, brandy, Dijon mustard cream sauce (gf) 1033 kcal 18.95
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 16.95
Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 17.45
Buttercross farm pork, Dijon and tarragon sausages, buttered mash potatoes, onion gravy (gf) 1036 kcal 17.45
Mushroom bourguignon pie, red wine gravy, sauteed greens (vg, gf) 1082 kcal 16.75
Pan fried chicken, pappardelle, wild mushrooms, tarragon, white wine sauce 820 kcal 18.45
Pan fried salmon fillet, warm tartare sauce, potatoes, mussels (gf) 712 kcal 21.95
Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 17.95
Curried lentil cottage pie, saag aloo potatoes, carrot bhaji, coconut mint yoghurt (vg, gf) 581 kcal 16.95
Buttermilk fried chicken burger, pancetta, guacamole, hot sauce, mayo, pickled red onion, fries 1414 kcal 16.95
Chicken, wild mushroom pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1407 kcal 17.95
Grilled sea bass, cockle cream sauce, lemon potato cake (gf) 814 kcal 22.95
Moving mountains vegan burger, smoked applewood cheese, spicy tomato mayonnaise, fries (vg) 1210 kcal 17.45
7oz fillet steak, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1205 kcal 32.95
10oz 30 day aged Scotch sirloin steak pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1380 kcal 31.95
Fries (vg, gf) 377 kcal 4.45
Onion rings (vg, gf) 250 kcal 4.45
Chunky chips (vg, gf) $535 \mathrm{kcal} \quad 4.45$

Onion rings (vg, gf) 250 kcal 4.45
Chunky chips (vg, gf) 535 kcal 4.45

Garlic bread, cheese (v) 621 kcal 4.95
Mixed salad (vg, gf) 99 kcal 4.95

Broccoli, chilli, almonds (v, gf) 291 kcal 4.45
Pigs in blankets (gf) 536 kcal 6.25

## Light Bites

Open prawn sandwich, Marie Rose, rocket and cucumber salad (gfa) 497kcal 10.95
Char-grilled bruschetta, burrata, oven-dried tomatoes and basil pesto (v) 702 kcal 10.95
Salmon and smoked haddock fishcake, poached egg, white wine, tomato, caper sauce (gf) 545 kcal 14.25
Cheddar, balsamic onion and leek quiche, crème fraîche new potato salad (v, gf) 903 kcal 11.95
Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001 kcal 16.45
Fish finger sandwich, tartare sauce 702 kcal 11.95

## Puddings

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95
Glazed lemon tart, raspberry sorbet (v) 401 kcal 7.95
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95
Hot waffle, caramelised banana, toffee sauce, banoffee ice cream (v) 794 kcal 7.95
Tiramisu, chocolate sauce, espresso ice cream (v) 608 kcal 7.95
Dark chocolate salted caramel tart, caramelised bananas (vg) 346 kcal 7.95
A selection of British farmhouse cheese, biscuits, chutney, celery 1191 kcal 12.95

## Cheshire Farm Ice Cream and sorbets

One scoop 2.50
Vanilla (v, gf) 127 kcal
Marmalade (v, gf) 118 kcal
Banoffee (v, gf) 134 kcal
Salted Caramel (v, gf) 135 kcal

Two scoops 5.00
Chocolate (v, gf) 127 kcal
Mango Sorbet (vg, gf) 62 kcal
Strawberry (v, gf) 122 kcal
Lemon Sorbet (vg, gf) 74 kcal

Three scoops 7.50
Blood orange Sorbet (vg, gf) 56 kcal
Cranberry Ripple (v, gf) 129 kcal
Milk chocolate sorbet (v, gf) 100 kcal

## Small Puddings and Hot Drink

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 8.45
Waffle, honeycomb ice cream, toffee sauce (v) 490 kcal 8.45
Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 8.45

## Coffee and Teas

| Americano (vg, gf) okcal 3.95 | Cappuccino (v, gf) 127 kcal 4.25 |
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| Flat white (v, gf) 47 kcal 4.25 | Latte (v, gf) 128 kcal 4.25 |
| Espresso (vg, gf) 0 kcal 3.75 | Double espresso (vg, gf) okcal 3.95 |
| Hot chocolate (v, gf) 298kcal 4.95 | Selection of tea (v, gf) 24kcal 3.95 |

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[^0]:    Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.
    v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

