Wild ORCHARD

NIBBLES

Sea Salt & Rosemary Focaccia 4 (pp)
Garlic butter | Balsamic olive oil | Spiced hummus | Marinated olives

APPETISERS

Creamy Burrata (V) (GFO) 12
Earthy beetroot puree, heritage tomatoes.

Amarillo Short Rib 15
Peruvian Aji Panca spice, sweet & sticky

Cordero Lamb Chops 17
Garlic and herb oil, peruvian aji verde sauce

Chicken Parmesan Kebab 12
Miniature kebabs served with sriracha

Peruvian Chicken Cannoli 14
Chicken wrap; salsa, chilli, lime and aji Amarillo sauce

Grilled Lobster (GF) 16
Garlic and herb oil, charred lemon

King Prawn Tempura 14
With sweet zesty salad

Chilli Glazed Cauliflower 12
Crispy florets, sweet and smoky, chilli glaze

Chicken Gyoza 12
Japanese-style dumplings pan-fried

MAINS

Meuniére Dover Sole 36
Garlic and herb filling, asparagus, cherry vine tomatoes, pea puree, potato gratin

Chicken Roulade 26
Filled with creamy mozzarella, garlic and herbs, breadcrumbed, seasoned mash and tomato romesco sauce

Lamb Shank (GF) 29
Slow braised with rosemary, garlic and thyme. Served with wild garlic mushrooms, asparagus and seasoned mash

Seared Wild Sea Bass 24
Garlic oil, lemon butter, fondant potato, sautéed vegetables

Salmon Teriyaki 24
Grilled Norwegian salmon, spiced roasted potatoes, saute veg

Lamb Shoulder 39
Slow braised in confit garlic herbs and Moroccan spices, dried apricots and raisons. Served with paprika potatoes and seasonal vegetables

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MAINS

Romesco King Prawns 34
Roasted in harissa garlic, creamy tomato, romesco sauce, seasonal veg, wild rice

Roasted Moroccan Vegetable Tagine (V) 21
Seasonal vegetables, lightly spiced. Served with couscous

Peruvian Charred Aubergine (V) 22
With Chickpeas, chilli oil & yogurt tzatziki

Fettuccini Pasta (V) 18
Creamy Mushroom or Classic Tomato

Additional Proteins:

King Prawns	*8*
Sea Bass	*8*
Halloumi	*5*
Grilled Chicken	*6*

Korean Bau Buns 24
Short rib, spicy gochujang aioli, served with Koffmans triple cooked chips & slaw

Chicken de Corral (GF) 28
Half Baby Chicken marinated in peruvian chillies and aji panca sauce, roasted corn & spiced mashed potatoes

Mediterranean Roasted Chicken (GF) 24
Oven roasted chicken breast, saute veg, seasoned mash

Seoul BBQ Chicken Burger (GFO) 18
Crispy fried chicken fillet dipped in Korean style sticky bbq sauce. Served with koffmans triple cooked chips.

Chicken & Mushroom à la Crème 24
Breaded Chicken fillet steak, creamy mushroom enoki sauce, butter braised fondant potato

Salt Marsh Lamb Burger 19
Smashed patty with caramelised onions, lettuce, tomato and truffle mayo. Served with koffmans triple cooked chips.

Grain Fed Angus Ribeye (GF) 45
Recommended Medium Rare (250g)

Wagyu Sirloin BMS 5 80
Recommended Medium Rare (250g)

Wagyu Ribeye BMS 9-10 95
Recommended Medium Rare (250g)

Surf & Turf (GFO) 59
Steak under a flat bed of peppercorn sauce and fondant potato. Served with Lobster or King Prawns

SIDES

Koffmans Triple Cooked Seasoned Chips (V) (VG) (GF)	4
Truffle Parmesan Fries (VG) (GF)	6
Mac & Cheese (V)	6
Spiced Roasted Potatoes (GF)	5
Seasoned Mash	4
Seasonal Vegetables (V) (VG) (GF)	5
Diane/Peppercorn Sauce (V) (GF)	5
Roasted Corn	4

Mazorca Grilled sweetcorn, panca chilli butter

For food allergies please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note fish may contain bones.