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Breakfast Mocktail 7 Peach Bellini 7 Orange Mimosa 7

BRUNCH

Full Orchard Breakfast (GFO) 16
Beans, chicken sausages, lamb bacon rashers, roasted mushrooms, grilled tomatoes, home-made potato rosti, buttered sourdough and eggs your way

Moroccan Shakshuka (V)(GFO) 15
Eggs baked in tomato, herbs, and a red pepper marinara, served with warm focaccia

Free Range Eggs on Toast (V) 10
Toasted Sourdough bloomer with scrambled, Fried or Poached eggs, topped with chives

Classic French Omelette (V)(GF) 13
Cheese | Mushrooms | Spinach |

Avocado Hash Brown (V)(GF)(VA) 16
Smashed avocado, chilli seasoned fried eggs

Vegetarian Orchard Breakfast (V)(VA)(GFO) 16
Beans, vegetarian sausages, avocado hummus, grilled halloumi, roasted mushrooms, grilled tomatoes, home-made potato rosti, buttered sourdough and eggs your way

Moroccan Mushrooms on Toast (V)(VA)(GFO) 15
Sauteed wild mushrooms, garlic butter, toasted sourdough, hummus, dukkah, poached eggs and verde dressing

Granola Bowl (V)(GFO) 12
Greek Yogurt & Seasonal Fruits

Turkish Chilli Eggs & Miso Mushrooms 17
Poached eggs over yogurt and chilli dressing (V)(GFO)

Pulled Beef Benedict (GFO) 16
Toasted English muffins, poached egg, slow braised brisket and hollandaise sauce

Wild Avocado Toast (V)(VA)(GFO) 14
Smashed avocado, tomato and herb salsa, toasted sourdough, mixed seeds, verde dressing and poached eggs

Nduja Scrambled Eggs (GFO) 16
Served on toasted sourdough with diced red peppers, crumbled feta, and chicken chorizo

Desi Breakfast (V)(GFO) 15
Masala omelette, paratha, spicy beans, paprika potatoes

Steak & Eggs 19
Served with homemade potato rosti and eggs your way.
Upgrade to Grain Fed Angus Rib Eye +10

Wild BENEDICT'S

Toasted English muffins, poached eggs and hollandaise sauce.

Scottish Salmon (GFO) 14

Spinach Florentine (V)(GFO) 13

Bacon Benedict (GFO) 14

Crushed Avocado (V)(VA)(GFO) 13

BREAKFAST ADDITIONS

Salmon (GF)	5	Mushrooms (V)(GF)(GFO)	3
Halloumi (GF)	5	Tomato (GF)(VG)	3
Bacon (GF)	5	Spinach (GF)(VG)	3
Sausages	5	Hash Brown (V)(VG)	3
Beans (GF)(VG)	3	Crushed Avocado (V)(GF)	3

CREEPING INTO LUNCH

Creamy Burrata (V)(GFO) 13
Earthy beetroot puree, heritage tomatoes

Cheese Toastie (V) 13
Red leicester and white cheddar, toasted bloomer served with fries and slaw

Seared Wild Sea Bass (GF) 19
Garlic oil, lemon butter, fondant potato, sautéed vegetables

Mediterranean Roasted Chicken (GF) 19
Oven roasted spicy chicken breast, saute veg, seasoned mash

Club Sandwich (GFO) 15
Triple layered sandwich with Grilled chicken and Lamb Bacon, served with fries and slaw

Chicken & Mushroom à la Crème 19
Breaded Chicken fillet steak, creamy mushroom enoki sauce, butter braised fondant potato

Orchard Fish & Chips (GF) 19
Served with Koffmans triple cooked seasoned chips, tartar sauce and lemon

Seoul BBQ Chicken Burger (GFO) 17
Crispy fried chicken fillet dipped in. Korean style sticky bbq sauce. Served with koffmans triple cooked chips.

Fettuccini Pasta (V) 17
Creamy Mushroom or Classic Tomato

ADDITIONAL PROTEINS:
Prawns 7 | Sea Bass Fillet 7 | Grilled Chicken 5

SIDES

(V)(VG) Truffle Parmesan Fries 5
Mac and Cheese (V) 5
Diane Sauce/ Peppercorn Sauce (GF)(V) 3
Spiced Roasted Potatoes (GF) 5
Seasonal Vegetables (V)(VG)(GF) 5
Koffmans Triple Cooked Seasoned Chips (V)(VG)(GF) 4
Sea Salt & Rosemary Focaccia (V) 4 (pp)
Garlic butter | Balsamic olive oil | Spiced hummus | Marinated olives

SWEET TREATS

Wild Orchard French Toast 12
Served with a cherry compote, chocolate swirl, toasted hazelnuts nuts and vanilla Ice cream

Fruit Platter 12

Sticky Toffee Pudding 11

Winterberry Cheesecake 9
Strawberry & Raspberry

Chocolate Fondant 12
Velvety rich chocolate fondant accompanied with salted caramel sauce and dark chocolate biscuit crumbs. Served with salted caramel ice cream

White Chocolate Cheesecake 9

Passionfruit & Lime Cheesecake 9
Coconut biscuit base

Pancake Stack 11
Three fluffy pancakes; Nutella or Biscoff. Served with fresh fruit and vanilla ice cream

Mint Chocolate Cake 11

Crème Brûlée 10

Selection of Premium Ice Creams 6