

# THE ORCHARD



COCKTAIL SPECIAL   <i>Strawberry Solstice – Bulleit Bourbon, fresh strawberries, basil, lemon, ginger, rhubarb bitters</i>	8.95
The Orchard bread with balsamic vinegar and extra virgin olive oil (VG)	3.20
Kalamata and mammoth green olives in a lemon and thyme marinade (VG)	3.70
Padron peppers	4.00

## STARTERS

Pea and spinach soup, toasted bread (VG)	5.50
Salad of char grilled and marinated courgettes, pine nut brittle, rocket, basil, 'Parmesan' (V)	6.75 / 12.80
Deep fried hens egg, romesco sauce, char grilled padron peppers, potato crisps (V)	6.75
House cured organic Shetland salmon, artichoke, gherkin, dill crème fraîche	7.50
Crispy calamari, teriyaki and plum sauce, toasted sesame seeds, fried leeks	7.80
Pancetta and roasted onion croquettes, black garlic aioli	8.00

## MAINS

<b>SPECIAL</b>   Salad of glazed breast and confit leg of duck, sugar snaps, black radish, peanuts, lime and chilli dressing	17.00
Buckwheat blinis, roasted heritage tomatoes, toasted sweetcorn, avocado, wasabi (VG)	13.20
Roasted celeriac, smoked mascarpone, king oyster mushroom, leeks, creamed pea sauce (V)	13.90
Pan fried Scottish mackerel fillets, crispy ratte potato, cherry tomato, capers, olives, broad beans	15.50
Roasted breast and panko-crusting leg of chicken, potato purée, carrots, girolles, braised baby gem, mustard sauce	15.90
Loin of char grilled line-caught swordfish, herb and mustard spätzle, cep cream, confit hispi cabbage	16.70
Char grilled bavette steak, French fries or hand cut chips, watercress, béarnaise sauce	17.80
Roasted rump and breast of Devon Blackface lamb, onion flat bread, sea aster, aubergine, yoghurt, pomegranate	18.90
Kids dish – Fish fingers, green beans and French fries / Pasta, tomato sauce, green beans (V)	4.95
French fries      Hand cut chips      Green beans (V)      Baby gem leaf salad (VG)	3.70

## DESSERTS

Tiny Dancer ( <i>digestif</i> - Campari, Montbazillac, orange)	6.45
Irish Coffee	6.75
Espresso Martini	8.50
Quinta Da Silveira, 10 Year Old Tawny Port, Portugal, 20%	50ml 3.95 / 100ml 6.80
Fonmourgues Domaine Vidal, Monbazillac, France, 2009, 13%	50ml 3.55 / 100ml 6.55
Artisan ice cream – vanilla, salted caramel, chocolate, stracciatella, banana split, cornflake, strawberry sorbet	2.45
Lavender crème brûlée	5.75
Sticky ginger pudding, butterscotch sauce, vanilla ice cream	5.75
Lemon posset, English strawberries, shortbread	5.75
Valrhona chocolate tart, salted caramel ice cream	6.25

Food served 6.00pm – 10.00pm    V: Vegetarian    VG: Vegan    ALLERGENS: Please speak with our staff to ask for allergens present in dishes

A discretionary 12.5% gratuity will be added to all food bills, this goes entirely to the bar and kitchen staff.

All our eggs and chicken are free range and all our fish is sustainably caught.    FREE WIFI: THE ORCHARD    PASSWORD: harefield