

Orchid House



NOVEMBER

Starters

Autumnal Vegetable Soup (V)

£9.50

With pan-fried rustic bread

Pork & Fennel Arancini

£12.99

With arrabiata fermented tomato sauce

Wild Atlantic Smoked Salmon (SF, GF)

£16.50

With cayenne pepper & homemade Japanese Tsukemono cucumber

Mains

Broad Beans, Peas & Saffron Autumn Stew (V, VG, GF)

£23.00

With coconut cream, homemade tofu & wild Jasmine rice

Pan-Roasted Chicken Legs (GF)

£25.00

Boneless, with OH Amaretto preserved apricots, garlic & lemon mashed potatoes

Grilled Rack of Lamb (GF)

£38.00

With saffron potatoes, anchovy butter & seasonal vegetable

Pan-fried Dover Sole & Shrimp Sauce (SF, GF)

£45.00

Homemade sundried San Marzano tomatoes & capers, garlic & lemon mashed potato & seasonal vegetables

Desserts

Apple & Pear Tarte Tatin (V)

With a dash of Licor 43 and homemade Apple Sorbet

£13.50

Autumnal Sundae (V, GF available)

With homemade Ice Cream, Bananas, Chocolate Sauce, Rose Water Cream

£15.00

Cheese Plate (V)(GF & VG available)

Served with fruit, nuts, homemade Chutney, Biscuits & so much more

£17.00

Tea, Coffee & Petits Fours

£10.00

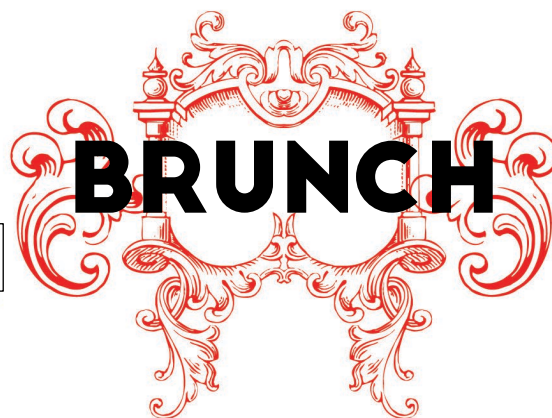
We add an optional 12.5% service charge to your bill of which 100% is paid to the team.

ALLERGY INFORMATION: *Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchen and bar handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free.*

Orchid House



OCTOBER - APRIL



BRUNCH



(Saturdays & Sundays 11:30 – 15:00 subject to availability. Bookings Only)

Cocktails

Mimosa £10.00 / Bloody Mary £10.00 / Dirty Martini £10.00 / Virgin Shirley Temple £10.00

Sides Beside the Seaside

Smoked Salmon, Horseradish & Capers Crostini £10.00

Prosciutto & preserved Fig Crostini £10.00

Spinach & chickpea Frittata £8.00

Hot Breakfast

Crushed Avocado on toasted bread with Organic Egg & Cheesy Potato Cake £15.00 • with 2 Eggs £18.00

Smoked Salmon and scrambled organic eggs with Tsukemono Cucumbers & Cheesy Potato Cake £18.00

Orchid House Special English

£25.00 (Vegetarian Option available)

Choice of Fried, Poached or Scrambled Organic Eggs, with Bacon, Sausages, Tomatoes, Black Pudding, Mushrooms, pan-fried ciabatta & Cheesy Potato Cake

Orchid House Noodle Soup

Vegetarian £12.50 • with Chicken £15.00 • with Seafood £15.00

All served with fresh Thai Basil, Coriander, home-made Kimchi & OH Special Chilli Sauce (optional)

Orchid House Dizi (Lamb Stew)

Served with freshly baked bread £15.00

Orchid House Pizza

Vegetarian £12.50 • with Prosciutto £17.00

OH Special Chilli Oil (optional)

Caviar & Oysters (72 Hours' Notice Required) Served with traditional garnish

Osietra Caviar 30g £120.00 • 50g £170.00 / Beluga Caviar 30g £300.00 • 50g £480.00

Jersey Oysters shallot vinegar half dozen £25.00 • dozen £47.00 (Available September – April)

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CHARCUTERIE

The Crudité & Hummus Platter

Assorted vegetables, home-made Hummus (V, VG, GF)

£20.00 per person

Pork Pie, Pâté & Rillettes Platter

With home-made accompaniments

£40.00 per person

Cheese Platter

A selection of cheese, nuts, fruit biscuits (V)

£35.00 per person

Charcuterie Platter

A selection of cured meats & accompaniments

£35.00 per person

Mixed Cheese & Charcuterie Platter

A selection of cheese & meats with assorted accompaniments

£45.00 per person

Freshly Baked Artisan Bread

£8.00 per loaf

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