ORTON'S

BRASSERIE

MAIN MENU

LIGHT BITES.....

Baked Camembert V f9.95 Served with red onion jam & sourdough bread

Tempura Sliced Courgette VE In a light batter with smoked paprika, served with garlic aioli

Breaded Goats Cheese Bites V Served with beetroot, apple & walnut

Roasted Red Pepper Hummus 4.95 With handmade tortillas

Cod. Pea and Herb bites £4.95 Coated in breadcrumbs with a curry mayonnaise

£6.95 Crispy Beef Boa Buns With fermented chilli's, sticky soy glaze & spring onion

£4.95 Crispy Pork Bites Served with roasted pineapple

Triple Cooked Chips £4.95 with truffle oil and parmesan shavings

BAR SNACKS

Candied Nuts f2.00 Honey Mustard Popcorn £2.00 Prawn Crackers £2.00

STARTERS.....

Ham Egg & Chips £6.95

A contemporary take on a classic dish. ham hock terrine with cured egg yolk, pineapple and chili salsa and game chips.

Roast Artichoke & Truffle 1/2 £6.95 Salad

Varieties of artichoke with courgette, peas & truffle dressing.

Crab Salad

A beautifully light dish of hand-picked british tempura soft shell crab, with avocado, grapefruit & sriracha

Beetroot Carpaccio VE £6.95

Served with a beetroot cracker, chicory, olive oil and orange granita

BURGERS

The Orton's Burger

Brisket and rump burger topped with smoked bacon, Harrogate blue cheese, cos let-tuce, tomato, orton's special sauce, homemade pickle served on a brioche bun with onion rings and triple cooked chips

The Vegan Burger VE

Onion and butternut bhaji, red pepper hummus, pickled beetroot, cos lettuce and feta cheese on a plant-based brioche bun served with triple cooked chips

£18.95

HOT DRINKS

£13.95

£11.95

Black Coffee £3.50 Flat White £3.50 Espresso £3.50 £4.00 Cappuccino/Latte £2.50

MAIN COURSE.....

Spiced Monkfish

With peanut jam, preserved lemon, Israeli cous cous, with a coconut dashi and squid ink cracker

£16.95 Tarragon Stuffed Chicken Breast

With chicken fat infused mash, mushroom, pea and sweetcorn fricassee drizzled with a truffle jus.

£24.00 Aged Fillet Steak

Sliced local beef fillet served with purple potato, goats curd, artichoke and summer vegetables

£17.95 Stone Bass

Sous-vide stone bass served with gnocchi, cauliflower textures, caper and raisin puree, with sea vegetables and beurre blanc

Curried Cauliflower Steak VE £ 14.95

The heart of a cauliflower served with cauliflower floret popcorn, sweet potato chips and dill chimichurri

DESSERT.....

Rhubarb Cheesecake

Rhubarb textures served with hazelnut and coconut sorbet

Apple & Blackberry

✓ Baked Alaska

An alternative take on an 80s dinner party special. Compressed apple, blackberry puree and apple sorbet

The B.F.G V

The dish that made chef a star. Chocolate and cherry delice, sour cherry marshmallow, cherries and pistachio ice cream

Strawberry & Basil Parfait V £7.50 Another one of chef andy's ingenious creations that is a must try. Parfait, ruby choco-late with white balsamic strawberry and a black pepper tuille

Selection Of British Cheese V £9.00 Served wth truffle honey, home made chutneys, crackers & fruit loaf

DESSERTS COCKTAILS

The Black Forest

A potable interpretation of the classic gateau, dating back to the early 1900's: dark cherry, vanilla, lashings of chocolate and a splash of kirschwasser.

£9.00 Lemon Meringue Lashings of limoncello and citrus are

f 10.00

topped with light and fluffy meringue, then scorched to perfection.

Strawberries & Cream £9.00

Simple, fruity, perfectly balanced and delicious. Now served as a decadent cocktail.

ENJOY YOUR MEAL





