



HIGHGROVE

THE ORCHARD ROOM MENU

STARTERS

Seasonal Soup of the Day (VG) Served with artisanal bread (GF available)	12.00
British Asparagus Topped with poached egg croutons & asparagus puree	12.25
Soused Mackerel With poached rhubarb & fennel	12.55
Mango & Chilli Chicken With pickled veg & coriander salad	13.00

MAINS

Pan Fried Salmon Fillet With crushed new potatoes, asparagus spears & a white wine sauce	23.25
Roasted Chicken Breast Served on a bed of pea risotto paired with dressed rocket and parmesan shavings	25.95
Sweet Potato & 3 Bean chilli With nacho & cheese topping and rice	22.00

SALADS

Superfood Salad Heritage beetroot, roasted red peppers, edamame beans, feta cheese & spinach mixed with quinoa and drizzled with a sesame dressing	17.95
Duck Salad With pomegranate, orange, spring onion and carrot with a pomegranate dressing	18.50

DESSERTS

Rhubarb & Vanilla Pannacotta With white chocolate sable orange, ginger gel & rhubarb puree	11.65
Chocolate Delice With salted caramel, coffee ice cream and chocolate tuile	12.75
Poached Strawberries With vanilla mousse, lime gel & homemade shortbread	12.00

Allergies: *If you have a food allergy or special dietary requirements, please inform a member of our team before placing your order. Whilst every care is taken to avoid cross-contamination, we do use allergenic ingredients in our kitchen.*

