



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
Smoked Salmon Mousse With capers, dill horseradish cream & rye bread	12.55
Mango & Chilli Chicken With pickled veg & coriander salad	13.00

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 & carrot with a pomegranate dressing	18.50
Caesar Salad Served with chicken	19.50
Served with trout	20.75

MAINS *Served daily from 12:00pm - 3:00pm*

Chalk Stream Trout With asparagus & pea linguine paired with rocket & parmesan salad	23.25
Roasted Chicken Breast With tarragon crushed new potatoes, seasonal veg & a creamy white wine sauce	25.95
Sweet Potato & 3 Bean chilli With nacho & cheese topping and rice	22.00

SIDES

Chive Buttered New Potatoes (3.95)	Bread & Butter (2.95)	Cup of Seasonal Soup of the Day (4.95)
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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

CAKES & TEAS *Served daily from 2:00pm - 5:30pm*

The Highgrove Cream Tea Warm, freshly baked plain & raisin scone with berry preserve and clotted cream served with Prince of Wales tea or freshly brewed coffee (GF available)	15.00
Highgrove Champagne Cream Tea Warm, freshly baked plain & raisin scone with berry preserve and clotted cream served with a glass of Highgrove Cuvée Champagne Blanc and Prince of Wales tea or freshly brewed coffee (GF available)	25.00
Daily Cake Special See the Bar for today's cake special served with a cup of Prince of Wales tea or freshly brewed coffee	9.50

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.

