



The Orangery

Autumn Menu 2021



Starters

Choose any 2 starters and 1 side for £12.00

Homemade soup of the day with a freshly baked Derwen-made bread roll – £3.50

Traditional Prawn Cocktail – £5.80

Homemade beer battered chicken goujons with salad leaves and garlic mayonnaise – £4.95

Halloumi fries with salad leaves and a spicy tomato salsa – £4.95

Breaded Brie with salad leaves and a sweet chilli dip – £4.95

Chicken Liver Pate with a red onion marmalade and toasted Derwen-made bread – £4.95

Main Courses

Choose any main and dessert for £10.00

Beef Burger with bacon and cheese served in a lightly toasted bun, with sweet potato fries and coleslaw – £7.25

Locally produced pork sausages served with mashed potato, peas and red onion gravy – £7.25

Chicken Tikka Masala with rice and mini naan bread – £7.25

Thai green vegetable curry with rice (VE) – £7.25

Beer battered cod served with chips and a choice of garden or mushy peas – £7.25

Mediterranean vegetable lasagne served with a mixed salad – £7.25

Homemade steak and Stonehouse beer (Off the Rails) pie, with a puff pastry lid, served with mashed potato or chips, peas and gravy – £7.25

Sides

Dirty Fries (Fries topped with bacon, cheese, onions and peppers) – £3.95

Garlic and Cheese Ciabatta – £2.95

Sweet potato fries – £2.95

Mixed salad bowl – £2.95

Onion Rings – £2.95

Chunky Chips – £2.95



Desserts

Sticky toffee pudding with toffee sauce and ice cream – £4.50

Homemade chocolate brownie served with chocolate sauce and ice cream – £4.50

Cheesecake of the day – £4.50

Fruit crumble served with custard – £4.50

For the children

*All children's meals come with free glass of squash
or ice cream – £4.95*

Poke bowls – pick one item from each column

Protein

Fish fingers

Sausages

Chicken nuggets

Vegetable

Peas

Sweetcorn

Baked beans

Carbohydrate

Chips

Mashed potato

Sweet potato fries

Or...

Cheesy pasta with garlic bread

Veggie lasagne

Child's bowl of ice cream – £1.50

Drinks

Tea – £1.30

Speciality tea – £1.45

Americano – £1.50

Flat white – £1.50

Latte – £1.75

Cappucino – £1.75

Mocha – £1.75

Hot chocolate – £1.75

Lemonade – £1.50

Coke – £1.75 *bottle*

Diet Coke – £1.60 *bottle*

Bottled water – £1.00 *bottle*

J2O – £2.20 *bottle*

Tonic water – £1.50 *bottle*

Milk – £1.00

Orange squash – £1.00

Orange juice – £1.50

Food allergies and intolerances: some of our foods contain allergens.
Please speak to a member of staff for more information.





Beers, ciders and spirits

Stella Artois – £2.95 *bottle*

Peroni – £2.95 *bottle*

Becks – £2.95 *bottle*

Becks Blue (*alcohol free*) – £2.95 *bottle*

Kopparberg Ciders – £3.25 *bottle*
– mixed fruit | – naked apple | – pear

Gordon's Gin – £2.50 *25ml*

Bacardi – £2.50 *25ml*

Vodka – £2.50 *25ml*

Bell's Whisky – £2.50 *25ml*

Stonehouse Brewery Beer – £3.25 (*500ml bottle*)

– Sunlander (*Pale ale citrus hops*)

– Off the Rails (*Rich malty old ale*)

– Station Bitter (*Amber full-bodied*)

– Cambrian Gold (*Deep golden and fruity*)

Wine *175ml glass – £3.50 | 250ml glass – £4.50 | Bottle – £10.95*

White

Vinamar Sauvignon Blanc (Chile)

Intense aromas of pineapple and mango with soft herbal notes.

The Citrus Tree Chardonnay (Australia)

Packed with grapefruit, lime and melon flavours, with a zesty, citrus balance.

Trapiche Melodias Pinot Grigio (Argentina)

Notes of citrus fruit, flavours of white peach, apricot and orange peel, followed by a slight sprinkle of spice.

Rosé

Desert Rosé White Zinfandel (USA)

Fruity with intense strawberry and citrus notes. Light and refreshing with a smooth, sweet finish.

Casa De Rossa Pinot Grigio Blush (Italy)

A crisp wine, coupling citrus flavours with a strawberry core, with fresh cranberry and raspberry notes.

Red

The Citrus Tree Shiraz (Australia)

Deep, rich, with intense aromas of red and black berries, hints of chocolate and a lively overtone of spice.

Vinamar Merlot (Chile)

Intense plum aromas with cinnamon and black pepper notes. Flavourful and medium-bodied.

Trapiche Melodias Malbec (Argentina)

Robust and savoury with rich flavours of violets, plums and cherries, and subtle hints of vanilla.

