THE ORCHARD
AT IVY HILL

Sunday Lunch Menu

Midday - 4.00pm (last orders)

To Share

Chef's Selection of Breads 2.5

A selection of artisan breads served with butter & balsamic olive oil.

Sides

Any Choice of Sides 4.5

Buttered fine beans
Cavelo nero
Celeriac mash
Hand cut triple cooked chips
Greek salad
Skinny fries
Sweet potato fries

Starters

All at 9.5

Classic Prawn Cocktail
Marie rose sauce, granary bread

Caramelised Pork Belly
Korean BBQ marinade, Caribbean slaw

Bruschetta of Compote & Semi-Dried Tomato (v)
Mozzarella, rocket & balsamic dressing

Potted chicken liver Pâté
Cranberry chutney, toasted brioche

Butternut Squash & Sweet Potato Soup (vg)
Chef's bread roll

Lamb Kofta
Baby Greek salad, minted yoghurt

Main Courses

All at 22.5

Roast Sirloin of Beef
Yorkshire pudding, roast poatoes, pan gravy

Roast Stuff Loin of Pork
Apple sauce, crackling, roast potatoes, pan gravy

Sticky Shoulder of Lamb
Celeriac mash, red wine jus (4.00 supplement)

Garlic & Thyme Supreme of Chicken
Roast potatoes, stilton & crispy bacon cream

[The above main courses are served with honey roasted vegetables, seasonal greens and cauliflower cheese]

Spinach & Cherry Tomato Linguine (vg)
Pomodorino sauce

Tiger Prawn, Mussel & Spinach Linguine
White wine, garlic & cream sauce

Coconut Cream Vegetable Curry (vg)
Jasmine rice, poppadoms, paneer cheese

Before ordering, please speak to our staff if you have a food allergy or intolerance.
A 12.5% discretionary service charge will be added to your total food & drinks bill.
Please ask if you would like to see our policy on how this is distributed. (v) Vegetarian (vg) Vegan