

LIGHTER LUNCH MENU

(SERVED BETWEEN 12PM AND 5PM - MONDAY TO SATURDAY)

1 COURSE - **8.⁹⁵**

2 COURSES - **12.⁹⁵**

3 COURSES - **14.⁹⁵**

SMALL PLATES

HOT BREADS | and olive tapenade

HOMEMADE SOUP OF THE DAY

SALT AND PEPPER WINGS | with honey & coriander dip

FRIED CAMEMBERT ^(V) | with onion jam

SKINNY HUMMUS ^(V) | with toasted pitta bread

LARGE PLATES

SLOW COOKED SHOULDER OF LAMB | served on an onion baguette with button mushrooms, mint sauce and red wine gravy

ROASTED SALMON FILLET | with butternut squash, wild mushroom & spinach hash, soft poached egg and sesame steamed broccoli

PIRI PIRI MARINATED CHICKEN THIGH | served on toasted ciabatta with spicy mayonnaise and chips

CHARGRILLED STEAK AND BELL PEPPER MELT | served on toasted ciabatta with chips
(1.⁰⁰ dish supplement)

TEMPURA HADDOCK FILLET | served with pea purée and chips

DUCK SPRING ROLLS | served with stir fry vegetables, noodles, plum sauce & hoisin sauce

EAT CLEAN |

CHARGRILLED MISO CHICKEN SALAD |
with buckwheat soba noodles, radishes,
edamame beans and carrots with a
sesame & lime dressing

ROASTED PUMPKIN SALAD ^(V) |
with red pepper, goats cheese boilies,
pumpkin seeds and olive oil dressing
(add chargrilled chicken for 1.⁵⁰)

PAN ROASTED SEABASS SALAD |
with cauliflower red rice, kale, dried
cranberries, pumpkin seeds and
baba ganoush

DESSERTS

TRIO OF FUDGE | strawberries & cream, dark chocolate & mint and pistachio

HOMEMADE MARSHMALLOWS | with chocolate dipping sauce

TWO SCOOP ICE CREAM & SORBET SELECTION | ice cream choose from; vanilla, chocolate, raspberry ripple, cookie dough, honeycomb and salted caramel - sorbet choose from; passion fruit, raspberry and mango

FOOD ALLERGY NOTICE

*If you have a food allergy or special dietary requirement please inform a member of the hospitality team.
Thank you*



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TREE

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