

FROM OUR CHARGRILL

STEAKS | OUR STEAKS ARE BRITISH FARM ASSURED HIGHEST QUALITY AND DRY AGED FOR A MINIMUM OF 28 DAYS ALL SERVED WITH SKINNY FRIES, FLAT FIELD MUSHROOM AND SHALLOTS

10oz / 8oz rump steak	17. ⁹⁵ /14. ⁹⁵
10oz / 8oz rib eye steak	24. ⁹⁵ /20. ⁹⁵
12oz / 10oz sirloin steak	25. ⁹⁵ /23. ⁹⁵
16oz T-bone steak	26. ⁹⁵
8oz fillet steak	25. ⁹⁵

ADD TO YOUR STEAK |

sautéed king and atlantic prawns in garlic butter	4. ⁹⁵
garlic butter	1. ⁹⁵
peppercorn sauce	2. ²⁵
mushroom truffle sauce	2. ⁴⁵
béarnaise sauce	2. ⁴⁵
blue cheese sauce	2. ²⁵
red wine sauce	2. ²⁵

LAMB CUTLETS AND PULLED LAMB SHOULDER | with dauphinoise potatoes, puréed carrots, red cabbage and redcurrant sauce 17.⁹⁵

CAJUN SPICED HANGER STEAK | with baked potato topped with shropshire blue cheese, sour cream & chives and a house salad 16.⁹⁵

40oz T-BONE STEAK FOR TWO | with salt and vinegar roast potatoes, béarnaise & red wine sauce and a house salad 59.⁹⁵

HANDMADE BURGERS |

DIRTY BURGER prime steak burger with blue cheese sauce, jalapeños and crispy maple smoked bacon	14. ⁹⁵
CLASSIC prime steak burger with melting swiss cheese	13. ⁹⁵
CAJUN CHICKEN chicken breast with emmental cheese	13. ⁴⁵
DOUBLE PORK belly pork, ham hock, black pudding and fried egg	14. ⁹⁵
MUSHROOM ^(V) portobello mushroom, halloumi, courgette and basil salsa	13. ⁴⁵
KATSU CHICKEN breaded chicken, asian slaw and katsu curry sauce	13. ⁴⁵

SKEWER BOARDS |

THAI SPICED CHICKEN brushed with a lime butter and served with fries and paprika mayonnaise	14. ⁹⁵
PESTO HALLOUMI ^(V) with peppers, courgettes, aubergines and red onions served with salsa potatoes	13. ⁹⁵
ARGENTINIAN STYLE BEEF SKEWER marinated in chimichurri sauce and served with salsa potatoes and garlic dip	15. ⁹⁵
TERIYAKI SALMON SKEWER with chilli & lime glaze and coconut rice	15. ⁹⁵

SALADS

HOUSE SALAD feta cheese, cucumbers, cherry tomatoes, red onion, olives and dressed mixed leaves	5. ⁹⁵ /8. ⁹⁵
CAESAR SALAD with chicken, bacon and crispy croutons	8. ⁴⁵ /13. ⁹⁵
CRISPY STICKY BEEF with mange tout, chilli, lotus root and mixed leaves	8. ⁴⁵ /13. ⁹⁵
PAN FRIED SEA BASS with cucumber ribbons, feta, avocado, chorizo, peppers and mixed leaves with a honey, lime & coriander dressing	8. ⁹⁵ /15. ⁹⁵

SIDE ORDERS

chips	3. ⁴⁵	side salad	3. ⁹⁵	onion rings	3. ⁹⁵
jacket potato	3. ²⁵	seasonal vegetables	3. ⁹⁵	salsa potatoes	3. ⁹⁵
		garlic bread	3. ⁹⁵	smoked cheese & bacon mash	3. ⁵⁰



SMALL PLATES

MEAT |

- salt and pepper wings, honey & coriander dip
- popcorn chicken, katsu curry sauce
- duck spring rolls, hoisin sauce
- baby chorizo and halloumi skewers, tzatziki dip
- crispy beef strips, sticky sauce
- honey and soy belly pork, pickled shallots

FISH |

- tempura king prawns, sweet chilli sauce
- salt and chilli squid, saffron mayo
- crispy crab and salmon cakes, lime dip
- mackerel pâté with pitta bread
- crispy whitebait, wasabi tartare sauce

VEGETARIAN & VEGAN |

- 6.45 sweet potato wedges, sour cream 4.95
- 6.45 fried tortilla cones, mixed beans, vegan nacho cheese and fried jalapeños ^(VG) 4.95
- 6.95 wild mushroom and truffle bake, toasted breads 5.95
- 6.45 fried camembert, onion jam 6.45
- 6.95 pulled barbecue mushroom toasts ^(VG) 5.95

- homemade soup of the day 5.25
- hot breads and olive tapenades 4.75
- mixed olives with herbs 3.95

LARGE PLATES

- SESAME BREADED CHICKEN BREAST** | with pork fried rice, pak choi and honey & soy glaze 14.95
- SLOW ROASTED BELLY PORK** | with bacon cabbage, smoked applewood cheese & truffle mash and cider sauce 16.95
- PRESSED HAM HOCK** | with black pudding, braised cabbage sautéed potatoes, carrots and red wine sauce 15.95
- PLAICE STUFFED WITH SALMON MOUSSE** | with fondant potato, strips of seasonal vegetables, mussels, prawns & clams in white wine sauce 15.95
- WILD MUSHROOM RISOTTO** ^(V) | with chopped olives, spring onions, spinach, sweetcorn, radish and basil cream sauce 13.95
- MEDITERRANEAN VEGETABLE GRATIN** ^(V) | with roasted red pepper, mixed salad and basil pesto 13.95
- PAN SEARED GRESSINGHAM DUCK BREAST** | with savoy cabbage, dauphinoise potato, parsnip purée and blueberry sauce 17.45
- TEMPURA BATTERED SEA BASS FILLETS** | lobster sauce and chips 14.95
- CANNELLINI BEAN & MUSHROOM MEATBALL CURRY** ^(VG) | with vegetable pilau rice and minted cucumber salsa 13.95
- PAN FRIED HAKE** | with new potatoes, honey glazed chorizo, samphire, green beans and lobster butter 15.95

FOOD ALLERGY NOTICE

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

All our food is freshly cooked to order. We use local Staffordshire suppliers for all our fresh produce and fish from sustainable sources wherever possible.



ORANGE
TREE

BAR & GRILL

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