



AT THE ORCHID HOTEL



nibbles

Artisan Bread Board (V)
 2.50

Mixed Marinated Olives (GF) (V)
 3.00

Tempura Prawns & Sweet Chilli Dip
 1.50 (each)



starters

Tomato & Goat's Cheese Tempura (N) (V)
 Whole tomato filled with local goat's cheese and pesto
 7.50

1000 Leaves of Crab (GF)
 Dorset crab with layers of tomato, guacamole and vanilla oil
 7.95

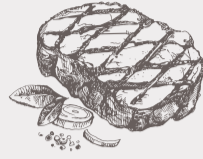
Asparagus Two Ways (GF)
 On smoked haddock and yuzu mayonnaise, shot of green asparagus gazpacho
 8.20

Soup of the Day (GF) (V)
 5.50

Twice-Baked Wookey Hole Cheddar Cheese Soufflé (15 mins) (V)
 7.50

Minute of Seabass (GF)
 Thinly sliced seabass with basil, tomato and mussel jus
 7.50

Home-Made Local Game Terrine (GF)
 Served with brioche toast and pear chutney
 6.50



mains

Lamb Navarin – A French Classic (GF)
 Slow-cooked spring lamb with seasonal vegetables and new potatoes
 16.95

Duck Magret (GF)
 Pan-fried duck breast with Szechuan pepper and verbena sauce, rosti potato and courgette
 17.50

Supreme of Corn-Fed Chicken (N) (GF)
 Served with devilled sauce, pancetta, tomato marmalade and corn galette
 14.50

Slow-Roasted Pork Belly (GF)
 Slow-cooked for 24 hours served with cavolo nero, apple and cider sauce
 16.50

Fillet of Beef (GF)
 8oz beef fillet grilled and served with hand-cut fries, mushrooms, tomato, béarnaise sauce or peppercorn and Armagnac sauce
 26.50



Stonebass Pavé (GF)
 Pan-fried and served with a nage of vegetables and truffle sauce vierge
 17.50

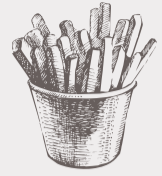
Chef's Signature Hake (GF)
 From chef's hometown of Biarritz pan-fried on piperade basquaise and Bayonne ham
 16.95



Fregola Sarda (V)
 With artichokes, tomato, peas, broad beans, basil and pecorino cheese
 12.50

Red Quinoa (V) (GF)
 Roasted vegetables, goat's cheese and avocado
 12.50

Pappardelle Pasta (V)
 With mascarpone, wilted spinach and wild mushroom topped with a soft boiled egg and parmesan shavings
 12.50



sides

Potatoes: Fries, Gratin or Mash (GF)
 3.25

Sweet Potato Fries (GF)
 3.25

Mac & Cheese
 4.00

Mixed Greens (GF)
 3.25

Mixed Leaves with Dressing (GF)
 3.00



desserts

Strawberry & Rhubarb Compote (GF) (N)
 On pistachio sponge with pistachio ice cream
 6.50

Apple Tatin & Salted Caramel Ice Cream
 6.50

Blackcurrant & Hibiscus Cheesecake
 On blackcurrant coulis
 6.50

Trio of Chocolate Delights (N)
 Topped with hazelnut crumble
 6.50

New Forest Ice Creams & Sorbets (GF)
 5.95

No.34 Cheese Board (GF) (V)
 9.00

For information about allergens please ask a member of staff

(V) Vegetarian (N) Nuts (GF) Gluten free