



A note from the Chef...

Where many other hotels, hotel chains and restaurants are de-skilling and buying ingredients pre-cooked or prepared from frozen, our chefs work from whole raw ingredients using only the finest and freshest produce. The beauty of the dish is in the greatness of the ingredients with a focus on simplicity.

The chickens we source are free range, ensuring that they have been reared with care and being free to roam around leads to a greater quality and texture of meat.

From the highest quality retailers in the country. The beef is then traditionally aged for a minimum of 21 days and hand cut by highly skilled butchers using time honored techniques

We only use the finest wild white fish, caught from sustainable sources around the UK and delivered fresh every day to our hotels.

Bon Appétit!

Philip Borthwick
Exécutive Chef





STARTERS

Home made Soup of The Day ✓

£6.50*

Pressed ham hock and foie gras terrine shallot and truffle
chutney Dijon crème fraich

£8.50*

Stuffed bell pepper with home made ricotta, tomato coulis,
Ratatouille Mayonnaise ✓

£8.50*

Sauté of mixed wild mushrooms with basil pesto, shaved
parmesan sticky balsamic glaze toasted ciabatta ✓

£8.50*

Twice Baked smoked Salmon soufflé

£8.50

SHARING PLATTER

Mediterranean Sharing Platter For Two

Marinated olives, bressola, prosciutto, red pepper houmous,
tzatziki, pork rillettes, black forest ham, sun blazed tomatoes

£18.00*



MAIN COURSES

Roast duck breast glazed with heather honey,
coriander and cumin, with pan juices
£19.50

Cider braised pork belly bramley apples, soubise
veloute and crispy pork scratching
£18.50*

Market fish of the day
£18.50*

Asparagus tortellini 
white butter emulsion
£17.50*

THE GRILL

Peri Peri chicken
£18.50*

Char-grilled 21 day aged Rib-eye steak
£24.00

Char-grilled lamb gigot steak
£19.00*

Char-grilled 21day aged Sirloin steak
£26.00

All char-grilled steaks are served with grilled field mushroom & tomato,
watercress oil & seasoned rustic chips or French fries

SIDES

Buttered leaf spinach
£4.50

Garden spring salad
£4.50

Chef's Choice of Market Vegetables
£4.50

Rustic Chips or French Fries
£4.50



DESSERTS

Apple and blackberry lattice, crème anglais
£7.90*

Dark chocolate mousse, white chocolate log, dehydrated
raspberry, biscuit crumb
£7.90*

Savill Court baked Alaska tea poached berries honey nut
granola
£7.90*

Pear & ginger cheesecake, cinnamon and hazelnut
biscuit
£7.90*

Selection of Dairy Ice Cream

£6.50*

CHEESE

British Cheese Board

Rosary goat's cheese, Somerset brie, Lincolnshire poacher, Cropwell bishop
stilton & Cornish Yarg. All have been chosen for there character & have
there own accompaniment to Enhance the flavor of each cheese
£9.00

TEA & COFFEE

Espresso
£3.95

Hot Chocolate
£2.90

Cappuccino
£3.75

Selection of Twining Tea
£3.95

Latte Macchiato
£3.75

Irish Coffee
£7.60

Americano
£3.35

French Coffee
£7.60

Cafetiere of Coffee For Two
£4.80

Baileys Coffee
£7.60

Freshly Brewed Coffee with Petit Fours
£6.50

Calypso Coffee
£7.60



The Orchid Restaurant

All dishes marked with * are available for our Dinner inclusive guests. Our other starters, main courses , grill dishes and desserts are certainly available for you to choose, but will incur a supplement of £4.00

All of our prices are inclusive of VAT at 20%
A discretionary service charge of 12.5% has been included

Food described in this menu may contain nuts, egg, flour, other known Allergens or their derivatives. If you suffer from any allergy or food intolerance please notify a member of staff before placing your order. Please be advised we can not guarantee that any food item in our kitchens will be free from allergens.
Dishes marked with an  are suitable for vegetarians.

