



THE CONSERVATORY

Lunch Menu

Starters & Salads

Roast Butternut Squash & Coconut Soup

Chilli oil, blue cheese & chive muffin

£10.00

Chicken Caesar Salad

Gem leaves, bacon lardons, olives, poached egg, croutons, Caesar dressing

Starter £14.00 | Main £20.00

Charred Leek, Shallot & Gruyère Tart

Crème fraîche, salsa verde, baby leaf salad

£13.00

Slow-Braised Beef & Macaroni Cheese Fritter

Sweet onion & black pepper mayonnaise

£13.00

Dressed Crab & Smoked Salmon Bruschetta

Fennel, apple, avocado, wasabi mayonnaise, dark rye bread

£15.00

Roast Heritage Beetroot & Hummus

Crisp flatbread, pomegranate dressing

£12.00

Main Courses

Chicken Pasta Alla Vodka

Rigatoni, pecorino, smoked pancetta, tomato, chilli

£22.00

Charred 6oz Cheeseburger

Dressed brioche bun, caramelised onion chutney, smoked Applewood, bacon, French fries

£20.00

Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however, the risk for cross contamination is always present. Vegetable oil used has been produced from genetically modified sources.

10% discretionary service charge on tables of 6 or more people

Main Courses

Open Steak Sandwich

Charred sirloin, ciabatta, sautéed peppers,
mayonnaise, rocket, French fries

£26.00

Beetroot, Butternut Squash & Spinach Wellington

Roasted carrot purée, wild
mushroom cream

£24.00

Pan-Seared Seabass

Tenderstem broccoli, herb-crushed baby
potatoes, sauce vierge

£23.00

Spiced Chicken Burger

Dressed brioche bun, cheddar, kimchi &
pineapple slaw, gem lettuce, French fries

£20.00

Sides

French Fries

£5.75

Truffle Parmesan Fries

£6.50

Piri Piri Parmesan Fries

£6.50

Mixed Salad

£6.50

Sweets

Baked Scones

Buttermilk

Apple cinnamon

(Served with clotted cream & strawberry preserve)

£8.00

Pecan & Honey Cake

Pecan sponge, praline, honey
mascarpone chantilly, vanilla & honey
syrup, salted caramel ice cream

£10.00

Double Chocolate Brownie Sundae

Vanilla chantilly cream, salted
caramel sauce, vanilla ice cream

£10.00

Galgorm Sweet Treats

Pear macaroon

Praline saint-honoré

Toffee madeleine

Chocolate ganache financier

£18.00

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