



ORA Brasserie

ANY TWO COURSES FOR £24.95

3 COURSES FOR £29.95

STARTERS

HOMEMADE SOUP OF THE DAY

CHICKEN LIVER PATE

Splash of Port & Grand Marnier ~ Caramelised Red Onions

SCALLOPS (supplement £5)

Julienne Vegetables ~ Garden Green Peas, Prosecco and Chilli Sauce

MEDITERRANEAN PLATTER

Grilled Pita Bread ~ Marinated Feta ~ Tzatziki ~ Olives ~ Homemade Hummus ~ Red Pepper Relish & Aubergine Purée

GIN CURED SALMON

Dill & Lime Mayo

BEETROOT & HALLOUMI SALAD

Red Onions ~ Orange ~ Pomegranate ~ Dill & Green Pesto Sauce

MAINS

28 DAYS MATURED RIBEYE STEAK (Supplement £7)

Tender Broccoli ~ Flat Mushroom ~ Paris Butter

FILLET OF SEABASS

Creamy Mash Potato ~ Samphire ~ Jerusalem Artichokes ~ Green Olives ~ Parsley Sauce

ORA'S HOMEMADE BEEF BURGER

Bacon ~ Gherkins & Red Onions ~ French Fries ~ Splash of Gherkins & Dill Sauce

FREE RANGE CHICKEN MILANESE

Parmesan Salad ~ Pesto Mayonnaise

SLOW COOKED OX CHEEK

Buckwheat ~ Green Spring Vegetables ~ Beef Gravy

CONFIT OF DUCK LEG

Baby Potatoes ~ Hispi Cabbage ~ Rosemary Gravy

MUSHROOM TORTELLINI

Prosciutto ~ Blue Cheese ~ Chives & Creamy Parmesan Sauce

SIDES

FRENCH FRIES £4.50


TENDER BROCCOLI £5.50

WILTED SPINACH £4.25

ROCKET & PARMESAN SALAD £5.95

If you have any food allergy or intolerance, please speak to your server about ingredients in our dishes before ordering your meal

A discretionary 12.5% gratuity will be added to your bill.



DESSERTS

APPLE & PLUM CRUMBLE WITH CRÉMÉ ANGLAISE

VANILLA CHEESECAKE WITH MIXED FRUIT COMPOTE

WARM CHOCOLATE FONDANT WITH VANILLA ICE CREAM

HOMEMADE APPLE TARTE TATIN WITH CRÈME FRAÎCHE

SELECTION OF FINE CHEESES WITH GRAPES & CRACKERS

KIDS MENU

ANY TWO COURSES FOR £7.95

CHICKEN STRIPS & FRENCH FRIES

CREAMY PASTA

DESSERTS

SCOOP OF ICE CREAM ~ VANILLA, CHOCOLATE OR STRAWBERRY



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