

Welcome to the Oriol Hotel

NIBBLES

Garlic ciabatta (V)	£2.95
Garlic ciabatta with cheese (V)	£3.95
Bowl of marinated olives (V)	£1.95
Warm rustic bread with olive oil & balsamic (V)	£2.95
Warm tortilla chips glazed with cheese with salsa, guacamole, & sour cream	£3.50
Black pudding fritters & chipolata sausages in honey with mustard mayo	£4.00
Chunky chips with BBQ pulled pork & cheese	£4.50

STARTERS

Chef's homemade soup of the day, crusty bread, flavoured butter (V) (GF available)	£5.95
Smooth chicken liver pate, red onion confit, toasted brioche (GF available)	£6.25
Salmon & smoked haddock fishcakes, lemon & dill mayonnaise	£6.95
Deep fried panko crumb brie wedges, huntsman sauce, onion jam (V)	£5.95
Shredded aromatic duck leg, spring onion & cucumber salad, plum sauce, pancakes	£7.95

STARTERS CONTINUED

Pan fried scallops & black pudding with curried parsnip puree, parsnip crisps, mango puree	£7.95
Chorizo, garlic, chilli prawns with crusty bread, garlic & lemon mayo	£7.50
Crispy ox cheek & blue cheese & black pudding fritters, truffle celeriac puree	£6.95

SHARING PLATTERS

Seafood platter	
Salmon & smoked haddock fishcakes, chorizo spicy king prawns, battered cod goujons, scampi bites, tartar sauce, sweet chilli sauce	£15.95 *(£2.50)
Duck platter	
Shredded aromatic duck leg, spring onion & cucumber salad, plum sauce, pancakes	£14.95 *(£1.50)
Nibbles board	
Garlic bread, black pudding fritters, chipolata sausages, chunky chips, BBQ pulled pork & cheese, mustard mayo, sweet chilli jam	£9.50
Beef chilli nachos glazed with cheese served with sour cream, salsa, guacamole	£11.95

CHEFS FAVOURITES

Breaded scampi, French fries, garden peas, homemade tartar sauce	£9.95
Honey roast ham, grilled tomato, fried eggs, hand cut chips	£9.95
Beer battered cod, hand cut chips, minted mushy peas, homemade tartar sauce	£12.95
8oz homemade beef burger, emmental cheese, bacon, baby gem lettuce, onion rings, coleslaw, relish, French fries	£12.95
Add BBQ pulled pork	£1.00
Char-grilled piri chicken breast, fries, coleslaw, mixed salad (GF)	£13.95
Homemade beef & ale pie, market vegetables, hand cut chips or creamy mash potato	£13.95
Chefs special curry, basmati rice, naan bread, mango chutney	£13.95
Southern fried chicken burger	
BBQ pulled pork, cheese, coleslaw, onion rings, French fries	£12.95

MAINS

Duo of beef, steak & kidney pudding,
red wine braised beef steak,
creamy mash potato, roasted carrots,
red wine gravy £15.95

Chinese five spiced belly pork
with stir fry vegetables, egg noodles,
chilli, honey & soy sauce £12.95

Roasted chicken breast, crisp
pancetta, fricassee of wild mushrooms,
creamy mash, French fried onions,
green beans (GF) £13.95

Grilled salmon supreme with
crab linguine, ginger, garlic, chilli,
coriander cream sauce £14.95

Braised lamb shank, gratin
potatoes, pickled red cabbage,
rosemary gravy (GF) £15.95

Poached black bream with curried
mussels, chick pea & fennel broth
(GF) £13.95

Vegetarian macaroni cheese burger
with fried onions & mushrooms,
sweet potato fries (V) £9.95

Potato gnocchi in a creamy
butternut squash & wild mushroom
sauce with goats cheese
& rosemary (V) £11.95

8oz rib eye steak, hand cut chips
confit tomato, baked flat mushroom,
onion rings, peppercorn sauce £19.95
*(£3.00)

SIDES

House salad £3.50
Market vegetables £3.50
French fries £2.95
Chunky chips £3.50
Creamy mash potato £3.50
Onion rings £2.95
Peppercorn sauce £2.95
Blue cheese sauce £2.95

CHILDRENS MENU

Sausage & mash with gravy £5.95
Fish & chips with garden peas £5.95
Penne pasta with a tomato sauce
& garlic bread (V) £5.95
Penne pasta, cream & ham
sauce with garlic bread £5.95
Chicken nuggets & chips
with peas or beans £5.95
Assorted ice cream £3.95

Kid's menu is only available for children

DESSERTS

Sticky toffee pudding, butterscotch
sauce, honeycomb ice cream £6.25
Apple & rhubarb crumble
with creamy vanilla custard £6.25
Baked white chocolate & cherry
cheesecake with kirsch
& cherry compote,
chocolate ice cream £6.25
Warm chocolate & orange brownie
with vanilla ice cream £6.25
Tiramisu with biscotti £6.25

DESSERTS CONTIUED

Plum & pear frangipane tart
with honey & mascarpone,
red wine pear syrup £6.25
Selection of chef's favourite
cheese, fruit chutney, biscuits
and classic garnish £8.95
*(£2.50)

Ice cream selection –
your choice of three £5.95
Vanilla, chocolate, honeycomb,
raspberry ripple, pistachio

****Denotes supplement for guests
on a dinner inclusive rate***

*All items are available for room service at
£5 tray charge per person.*

*Terrace menu is available from
6pm - 9pm.*

*Should you wish to book a table for dinner,
please book with receptionist on duty.*

*This menu is served in the conservatory
and restaurant.*

*Some items may contain nuts, please
speak to our staff if you have any allergies
before ordering and we will do our best to
accommodate you.*