

LUNCH CLUB AT
BRAMLEYS
AVAILABLE 12 - 2:30PM



2 COURSES £19 | 3 COURSES £25

STARTERS

SOUP OF THE DAY

Please ask your server for todays soup flavour (VG)

CHICKEN LIVER PARFAIT

Red onion gel & sourdough (G)

BLOWTORCHED MACKERAL ESCABECHE

Chilli, parsley & cucumber

MAINS

GRILLED PORK LOIN

Sweet potatoes, kale & peppercorn sauce

LEMON SOLE

Brown shrimp, roasted courgette, samphire & lemon butter

GRILLED CURRIED CAULIFLOWER STEAK

Black garlic, lemon, roasted yeast, roasted tomato & cumin (VG)

DESSERTS

CHOCOLATE POT

Raspberry & chocolate crumb (VG) (G)

BRAMLEY APPLE TRIFLE

Lady fingers & vanilla custard (G) (V)

WEST YORKSHIRE FORCED RHUBARB CUSTARD TART

Served with cornflake ice cream (G) (V)

**DON'T FORGET TO CLAIM YOUR
LUNCH CLUB LOYALTY CARD STAMP!**

VG - VEGAN | V -VEGETARIAN | G - CONTAINS GLUTEN | N - CONTAINS NUTS

A discretionary 12.5% service charge has been added to your bill. Please let us know if you'd like it removed.

Whilst every reasonable effort is made to accommodate allergen requests, Nottingham Venues cannot guarantee the complete absence of trace allergens due to the operational realities of our kitchens and supply chains. If you have any dietary requirements, please inform a member of staff before ordering.



Our story begins with the origins of the much loved Bramley apple in Nottinghamshire, where a young girl, Mary Ann Brailsford, planted the very first tree in 1809. This tree can still be found in our Bramleys garden and continues to bear the fruit to this day.

Over time, this humble apple became a British culinary staple, and still is, celebrated for its perfect balance of sweetness and tartness. Like its namesake, Bramleys at The Orchard is rooted in tradition, yet inspired by modern creativity, delivering a dining experience that is both classic and innovative.