



Now serving artisan coffee from 200 Degrees

Working with local Nottingham barista house to serve delicious coffee at Bramleys Brasserie.

200 Degrees coffee is roasted at the optimum temperature of around two hundred degrees centigrade. A lighter roast yields more subtle flavours and a higher acidity but a darker roast boasts an intense and bolder flavours.

It's the point at which the beans are removed from the roaster where the real art and personality lies. The beans temperature and colour are monitored using just the naked eye to stop the process at precisely the right moment to ensure the correct flavour.

200 Degrees Coffee is ethically sourced, with their signature Brazilian Love Affair espresso blend coming 100% from Rainforest Alliance Certified farms.

Bramleys Brasserie is situated within the Orchard Hotel
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BRAMLEYS

BRASSERIE:BAR

Lounge Menu

Available from 12noon to 10pm



The Story of Bramleys Brasserie

In 1991 the original Bramley's Seedling apple tree, which has its home in Southwell, Nottinghamshire, was under attack on two fronts - old age and honey fungus.

Biologists from the University of Nottingham saved the tree from the fungus and it's still fruiting to this day. But they also ensured the future of the Bramley Apple, by using modern biotechnology methods to clone the original tree, thereby preserving this unique fruit.

Now, 12 of the cloned trees are thriving in the Millennium Garden on University Park. This guarantees that future generations of gardeners will have access to the original form of the 'Bramley's seedling', even after the original tree inevitably stops fruiting.

The Orchard Hotel pays homage to the Bramley Apple by naming its restaurant 'Bramleys Brasserie'.

NIBBLES & STARTERS

- Warm Bread and Butter: £2.50 V • Mixed Olives: £4.00 V
- Chargrilled Mini Chorizos £5.00 • Spiced Chipirones £6.00
- Soup of the Day with bread and butter: £5.00 V

SALADS

Superfood Salad V

Spiced sweet potato, feta, black quinoa, pomegranate and chilli

Caesar Salad

With parmesan, croutons with and anchovies

All Salads: £10.00

Add hot chicken fillet, salmon fillet or spiced falafel - £5.00 each

PIZZAS

- The Bramleys: £11.00

Colston Bassett Stilton, smoked bacon, caramelised onions and mushrooms

- Classic Cheese and Tomato: £9.00 V
- American Pepperoni: £10.00

- Chicken, Roasted Peppers and Chilli: £10.00
- Prosciutto and Sausage Meat: £11.00

- Black Olive, Red Onion and Mushroom: £10.00 V

Extra pizza topping: £1.50 each

BURGERS

Bramleys British Beef Burger

Served in a brioche bun with burger sauce, gherkins and fries

Halloumi Burger V

Deep fried in spicy breadcrumbs, roasted red pepper relish; served in a brioche bun with fries

Malaysian Fried Chicken Burger

Served in a brioche bun with Sriracha mayonnaise, Asian slaw and fries

Steak Sandwich

Rump steak with onion marmalade, beef tomato, rocket and ciabatta loaf

All Burgers: £14.00

Extra Toppings: Bacon, Cheddar or Colston Bassett Stilton: £2.00 each

SANDWICHES

A choice of thick white, thick wholemeal, seeded wholegrain bagel or khobez wrap

- Beer battered fish finger sandwich, tartar sauce and cos lettuce £8.00
- Crispy smoked bacon, beef tomato, lettuce and mayonnaise £7.00
- Roast chicken, mixed leaf salad, beef tomato and mayonnaise £8.00
- Smoked salmon, cream cheese and cucumber £8.00
- Extra mature cheddar, beef tomato, red onion and mixed leaf salad £7.00

All sandwiches are served with salad

Gluten free bread is also available, please request when ordering

SIDES

- Triple Cooked Chips • French Fries • Onion Rings
- Mixed Leaf Salad £3.50 each

DESSERTS

Lemon Meringue Pie

Finished with raspberry sorbet

£6.00

Cherry & Almond Tart

With a cherry sorbet

£6.00

Bramleys Cheese Board

Colston Bassett Stilton, Lincolnshire Poacher Cheddar, Bosworth Ash Goats Cheese and Tunworth Soft Cheese
Served with sourdough crackers, grapes and quince jam

£8.00



We can offer accurate information on ingredients, however due to the open plan nature of our kitchens, we are unable to guarantee that dishes are “free from” allergens. If you have any dietary requirements, please inform a member of staff before ordering.

V : Vegetarian