



**THE ORANGE**  
PUBLIC HOUSE & HOTEL

**STARTERS & SHARING**

Stone-baked bread & salted butter	2.5
Wright brothers rock oysters, shallot dressing, lemon	(6) 16 / (12) 30
Chilli salt squid, smoked chilli & lime dressing	9
House-cured charcuterie board; chutney & relish, bread (to share)	16.5
Pine poached salmon, pancetta, apple & chestnut cream	9.5
Roasted cauliflower soup, spiced fritter	7.5
Smoked ham hock & chicken terrine, pickled kohlrabi, clementine relish	9.5
Crown prince squash & onion tart, pickled salsify, quince, spiced chestnuts	9
Hay-baked Jerusalem artichokes, king oyster mushroom, puffed barley, celery & truffle dressing	8.5

**WOOD FIRED PIZZAS**

*Our pizzas are available on either a traditional wheat flour base or a spelt flour base, which is low in carbohydrates & gluten.*

Buffalo mozzarella, tomato & basil	9 / 14.5
New potatoes, gorgonzola, parmesan, pear, walnuts & truffle honey	9.5 / 15.5
Smoked pancetta, red onions, artichokes & basil pesto	10 / 16.5
Prawns, Fivemiletown goat's cheese, butternut, chilli & toasted pumpkin seeds	10 / 16.5
Calzone of Salt marsh lamb ragu, spinach & ricotta	16.5

**STAY THE NIGHT?**

*The Orange has four beautiful bedrooms on the second floor. Each room features a king size bed, en suite bathroom, air conditioning and free Wi-fi. Room service from the bar and restaurant is also available.*

**MAINS**

Honey mustard cured Chalk Stream trout salad, pickled gherkin, samphire & baby gem, crème fraîche dressing	13.5
Grilled Maldon corn salad, salt-baked ricotta, tenderstem broccoli, baby spinach & romesco with Castlemead chicken	11 13
South coast market fish	M/P
Castlemead chicken breast, cauliflower, cobnuts & pomegranate jus	19
Pan-fried hake, beetroot, pickled kohlrabi, almond & brown shrimp butter	19
Hebridean lamb, green beans, sheep's yoghurt, pistachio granola & date jus	22
Potato & sage gnocchi, roasted celeriac cream, Stilton, Brussels tops, mulled wine poached pear	16.5
Lyons Hill Farm pheasant, parsnips, braised Savoy cabbage, apple & cider jus	20
Dry-aged beef burger, Cheddar, beetroot relish, rosemary aioli & crispy onions	16
Cardington grass-fed beef rib fillet, fries, Guinness pickled onions, green peppercorn sauce	24

**SIDES - ALL £4**

Fries, plain or with truffle & parmesan
Braised red cabbage
Buttered green beans
Baby gem lettuce, pancetta, Caesar dressing
Beetroot, goats cheese & walnuts

**PUDDINGS**

Vanilla set custard, cornmeal shortbread, slow roasted quince & coconut	7.5
Bramley apple pie, caramelised chestnuts, cinnamon parfait	7.5
Baked Valrhona chocolate cheesecake, cranberries, clementine clotted cream	7.5
Poached pear & hazelnut tart, cinnamon, ginger ice cream	7.5
Sticky toffee pudding, malt, banana, milk ice cream	7.5
3 scoops of any ice cream or sorbet, cinnamon biscuit	5
Selection of British cheese, quince, grapes & biscuits	11.5

**PRIVATE HIRE**

*From drinks and canapés to three course meals, we have the perfect space for private celebrations, weddings, birthdays, christenings and corporate events.*

**SUNDAY ROAST**

*Served all day Sunday, with all the trimmings and seasonal vegetables*

Miller of Speyside dry-aged beef sirloin	22
Salt marsh lamb, mint sauce	19
Whole Castlemead chicken (for two to share)	38

*Enjoy a whole roast for 4-5 people to share, served with all the trimmings. Bookings for our sharing roast require 48 hours notice. 020 7730 0070*

**ON TAP** half pint available upon request

Canopy, Cubitt 1788 Ale, 4.6%	4.5
Canopy, Sunray Pale Ale, 4.0%	4.5
Adnams Lighthouse, Pale Ale, 3.4%	4.5
Meantime London Lager, 4.5%	5
Meantime, Yakima Red, Amber Ale, 4.1%	5
Kronenbourg, Mortimer's Orchard Cider, 5%	5
Guinness, Stout, 4.3%	5
Freedom Four, Lager, 4%	5
Crate, Pale Ale, 4.5%	5.8
Peroni Nastro Azzurro, Lager, 5.1%	5.8

**BOTTLED BEER & MEAD**

1936 Bière, Pilsner, 4.7%	4.5
Lost & Grounded, Running with Sceptres, Lager, 5.2%	5
Gipsy Hill, Southpaw Amber Ale, 4.2%	5
Howling Hops, Howling Pils, 4.6%	5
Brew By Numbers, Farmhouse Saison	5.5
Pressure Drop, Pale Fire, 4.8%	5.5
Gosnells, Hopped Mead, 5.5%	5

**JUICES**

Orange	3.5
Grape, cucumber & pear	4
Kiwi, apple & mint	4
Carrot, apple & ginger	4

*An optional 12.5% service charge will be added to your bill. Please inform our staff if you have any dietary or allergen requirements.*

**BREAKFAST**

*The Orange offers a delicious breakfast Monday to Sunday from 8am to 11.30am in the Ground Floor Bar.*