



THE ORANGE
PUBLIC HOUSE & HOTEL

STARTERS & SHARING

Stone-baked bread & salted butter	2.5
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
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
Castlemead chicken breast, cauliflower, hazelnuts & pomegranate jus	19
Pan-fried hake, beetroot gratin, 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
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, pecans, vanilla ice cream	7.5
Baked Valrhona chocolate cheesecake, cranberries, clementine clotted 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 1664, 5%	5
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.