



Stone-baked bread & salted butter	2.5
Green mammoth olives	3

STARTERS & SHARING

Wright brothers rock oysters, shallot dressing, lemon	(6) 16 / (12) 30
Chilli salt squid, smoked chilli & lime dressing	9
House-cured charcuterie board; piccalilli, tomato relish & grilled flat bread (to share)	16.5
Char-grilled octopus, chorizo, tomato & herb dressing, tapioca crisp	10.5
Courgette & spinach soup, date yoghurt, courgette fritter	7.5
Smoked ham hock, English peas, parmesan mayonnaise, crackling	9.5
Burrata, baby artichokes, pickled onions, apricots, smoked almonds, basil	9
Castlemead chicken & tarragon croquette, borlotti beans, morel mustard	9

SALADS

Poached prawns, poppy seed granola, avocado, watermelon & baby spinach	13.5
Grilled Castlemead chicken, ratte potatoes & herb salad, cashew nuts, coronation dressing	13
Heritage beetroot, radicchio, galotyri, pickled turnips, pomegranate dressing & black olive focaccia	11

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
Courgette, feta, padron peppers, smoked almonds & truffle dressing	9.5 / 15.5
Italian fennel sausage, spinach & portobello mushrooms	10 / 16.5
White anchovies, caramelised onion, smoked tomato & black olive	10 / 16.5
Chorizo, grilled artichokes, red onion & cherry tomatoes	10 / 16.5
Calzone of White Park beef ragu, buffalo mozzarella	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

Lyme Bay market fish	M/P
Castlemead chicken, caramelised shallots, crushed broad beans, salsa verde	19
Pan-fried cod, tomato gnocchi, smoked aubergine, sea herbs, basil pesto	19
Pancetta wrapped rabbit, sautéed chanterelles, wilted spinach, date chutney	20
English peas, piattoni beans & caramelised fennel, freekeh, goat's cheese	16.5
Poached plaice, rösti chips, baby gem, beer batter scraps & tartare sauce	19.5
Iron-age pork, baby turnips, courgette, smoked tomato & herb jus	22
Wood-fired lamb shoulder & potato pie, garden salad	16.5
Cardington grass-fed beef rib eye, fries, Café de Paris butter	23

SIDES - ALL £4

Fries, plain or with truffle & parmesan
Polenta chips, chilli dressing, crème fraiche
Buttered green beans
Baby gem lettuce, pancetta, Caesar dressing
Spiced roasted marrow
Beetroot, goats cheese & walnuts

PUDDINGS

Vanilla crème brûlée, roasted stone-fruit, mango sorbet	7.5
Bramley apple pie, salted caramel, pecans, vanilla ice cream	7.5
Chocolate & ale cake, cherries, ganache	7.5
Strawberry & elderflower Eton mess	7.5
Raspberry, almond & coconut summer trifle	7.5
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
Norfolk Horn lamb, mint sauce	20
Whole roast Castlemead chicken 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
Amstel, Lager, 4.1%	4.8
Meantime London Lager, 4.5%	4.95
Meantime, Yakima Red, Amber Ale, 4.1%	4.95
Kronenbourg, Mortimer's Orchard Cider, 5%	4.95
Guinness, Stout, 4.3%	4.95
Crate, Pale Ale, 4.5%	5.1
Peroni Nastro Azzurro, Lager, 5.1%	5.4

BOTTLED BEER & MEAD

Freedom 4, Lager, 4%	4
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.



THE ORANGE
PUBLIC HOUSE & HOTEL

Working Lunch

Two courses £20pp

Leisurely Lunch

Three courses £30pp

with a glass of Prosecco, Cubitt House wine or beer of your choice.

STARTERS

Castlemead duck terrine, roasted apricots, toasted sourdough
Salmon & cod fish cake, nasturtium mayonnaise, gem lettuce

MAINS

White Park beef burger,
buttermilk dressing, red pepper relish, smoked cheddar
Hay gnocchi,
smoked garlic cream, broad beans, turnips & new season onions

DESSERTS

Vanilla rice pudding, baked rhubarb, ginger crumble
Carrot cake, pecans, vanilla ice cream

*Please inform a staff member if you have any dietary or allergen requirements.
Kindly note that we are unable to substitute any dishes from the a la carte menu.*