



THE ORANGE
PUBLIC HOUSE & HOTEL

OUR PROVENANCE STORY

We work closely with independent suppliers creating “farm to plate” dining, with an emphasis on keeping things simple without compromising on quality.

PRIVATE HIRE

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

OUR FAMILY

*Our sister venues, The Thomas Cubitt in Belgravia, The Alfred Tennyson in Knightsbridge, The Grazing Goat and The Coach Makers Arms in Marylebone offer lunch and dinner daily.
cubitthouse.co.uk*

FOOD MENU

MENU

STARTERS & SHARING

Stone-baked bread & salted butter	2.5
Chilli salt squid, smoked chilli & lime dressing	9
Lyons Hill venison carpaccio, celeriac remoulade, juniper, Lord of the Hundreds	10
Seared yellowfin tuna, smoked cauliflower, toasted rice, apple & caper dressing	12
Leek & potato soup, kale fritters	7.5
Menai mussels, clams, nduja & cider, grilled focaccia	9
Slow cooked Castlemead egg yolk, chestnut hummus, wild mushrooms, toasted sourdough	9
Winter greens, Fivemiletown goat's cheese & filo tart, caramelised onions, romesco	8.5

MAINS

Lyme Bay mackerel, salt-baked beetroot & horseradish salad, smoked crème fraîche	13.5
Buckwheat, chickpeas, almond & chia seed salad, sorrel, red onion, citrus dressing	11
<i>with smoked Woolley Park Farm duck breast</i>	13
Baked plaice, wholegrain mustard mash, wild mushrooms, leeks, lemon & thyme butter	19.5
Castlemead chicken, pancetta, parsley root, sprouts & gremolata dressing	19
Pan-fried Chalk stream trout, braised fennel, radicchio, hazelnuts, orange & pomegranate dressing	19
Woolley Park Farm duck, celeriac, spring greens & Yorkshire forced rhubarb	18
Artichokes, panisse, purple sprouting broccoli, ricotta, pine nut dressing	16.5
Suckling Middle White pork, spiced pumpkin, calcot onions & paprika aioli	22
Cardington grass-fed beef rib fillet, Jerusalem artichoke gratin, turnip tops & port jus	24
Dry-aged beef burger, blue cheese, red onion jam, cornichons, & rocket	16

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.

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
Roasted pumpkin, Fivemiletown goats cheese, chestnuts & pumpkin oil dressing	9.5 / 15
Crayfish, fennel, black olives & red pepper pesto	10 / 15.5
Nduja, burrata, yellow cherry tomatoes, rocket	10 / 15.5
Italian sausage, scamorza, baby spinach	10 / 15.5

SIDES - ALL £4.5

Fries, plain or with truffle & parmesan
New potatoes, chive crème fraîche
Tenderstem broccoli
Baby gem lettuce, pancetta, Caesar dressing
Turnip salad, sumac dressing

SUNDAY ROAST

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

Traditional breed beef sirloin	23
Salt marsh lamb, mint sauce	20
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

PUDDINGS

Ginger crème Brulee, Yorkshire forced rhubarb	7.5
Bramley apple pie, salted caramel, pecans, vanilla ice cream	7.5
Rye & malt treacle tart, pears, ale parfait	7.5
Soft baked chocolate cookie, milk caramel, hazelnut ice cream	7.5
Brioche French toast, banana, cinnamon	7.5
3 scoops of any ice cream or sorbet, spiced biscuit	5.0
Selection of British cheese, quince, grapes & biscuits	11.5

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.