



THE ORANGE
PUBLIC HOUSE & HOTEL

SET LUNCH MENU
2 Courses £27

STARTERS

Pea & watercress soup, lemon yoghurt, black olive croutons

Chilli salt squid, smoked chilli & lime dressing

White Park beef bresaola, goat's curd, apricots & lambs lettuce

MAINS

Today's house pie

Pan-fried hake, new potatoes, roasted onions, saffron & dill sauce

Courgettes, pea fritters, fennel ragu & toasted cashew nuts

SIDES £4.5

Fries, plain or with truffle & parmesan

New potatoes, chive crème fraîche

Charred broccoli, romesco, preserved lemon

Baby gem lettuce, pancetta, Caesar dressing

Fennel, dill & citrus salad

Please inform our staff if you have any dietary or allergen requirements



THE ORANGE
PUBLIC HOUSE & HOTEL

SET LUNCH MENU

3 Courses £31

STARTERS

Pea & watercress soup, lemon yoghurt, black olive croutons

Chilli salt squid, smoked chilli & lime dressing

White Park beef bresaola, goat's curd, apricots & lambs lettuce

MAINS

Today's house pie

Pan-fried hake, new potatoes, roasted onions, saffron & dill sauce

Courgettes, pea fritters, fennel ragu & toasted cashew nuts

SIDES £4.5

Fries, plain or with truffle & parmesan

New potatoes, chive crème fraîche

Charred broccoli, romesco, preserved lemon

Baby gem lettuce, pancetta, Caesar dressing

Fennel, dill & citrus salad

PUDDINGS

Strawberry pannacotta, meringue, basil parfait

Bramley apple pie, pecans, butterscotch, vanilla ice cream

Chocolate & salted caramel truffle tart, cherries, chocolate crumble

Please inform our staff if you have any dietary or allergen requirements



THE ORANGE
PUBLIC HOUSE & HOTEL

SET MENU 1 £39

STARTERS

Pea & watercress soup, lemon yoghurt, black olive croutons

Potted Chalk stream trout, beetroot, cucumber, horseradish, rye bread

Burrata, tomatoes, avocado, sourdough croûte

MAINS

Pan-fried hake, new potatoes, roasted onions, saffron & dill sauce

Castlemead chicken, roasted aubergine, nduja, smoked Northumberland cheese & kale

Courgettes, pea fritters, fennel ragu & toasted cashew nuts

PUDDINGS

Strawberry pannacotta, meringue, basil parfait

Bramley apple pie, pecans, butterscotch, vanilla ice cream

Chocolate & salted caramel truffle tart, cherries, chocolate crumble

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THE ORANGE
PUBLIC HOUSE & HOTEL

SET MENU 2 £46

STARTERS

- Pea & watercress soup, lemon yoghurt, black olive croutons
White Park beef bresaola, goat's curd, apricots & lambs lettuce
Burrata, tomatoes, avocado, sourdough croûte
Potted Chalk stream trout, beetroot, cucumber, horseradish, rye bread

MAINS

- Pan-fried hake, new potatoes, roasted onions, saffron & dill sauce
Castlemead chicken, roasted aubergine, nduja, smoked Northumberland cheese & kale
Courgettes, pea fritters, fennel ragu & toasted cashew nuts
Cardington grass-fed rib eye, beef fat Béarnaise, fries

PUDDINGS

- Strawberry pannacotta, meringue, basil parfait
Bramley apple pie, pecans, butterscotch, vanilla ice cream
Chocolate & salted caramel truffle tart, cherries, chocolate crumble

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THE ORANGE
PUBLIC HOUSE & HOTEL

SUNDAY SET MENU £39

STARTERS

Pea & watercress soup, lemon yoghurt, black olive croutons

Potted Chalk stream trout, beetroot, cucumber, horseradish, rye bread

Burrata, tomatoes, avocado, sourdough croûte

MAINS

Traditional breed beef sirloin

Salt marsh lamb, mint sauce

Served with traditional trimmings & seasonal vegetables

Courgettes, pea fritters, fennel ragu & toasted cashew nuts

PUDDINGS

Strawberry pannacotta, meringue, basil parfait

Bramley apple pie, pecans, butterscotch, vanilla ice cream

Chocolate & salted caramel truffle tart, cherries, chocolate crumble

Please inform our staff if you have any dietary or allergen requirements