



THE ORANGE
PUBLIC HOUSE & HOTEL

SET LUNCH MENU
2 Courses £27

STARTERS

Watercress & nettle soup, house-made fresh cheese

Chilli salt squid, smoked chilli & lime dressing

White Park beef bresaola, pickled green strawberries, Devon Oke, rye bread

MAINS

Today's house pie

Poached Chalk stream trout, brown crab fritters, seaweed, gooseberries & sorrel Hollandaise

Courgettes, pea fritters, fennel ragu & toasted cashew nuts

SIDES £4.5

Fries, plain or with truffle & parmesan

Jersey Royals, crème fraîche

Tenderstem broccoli

Baby gem lettuce, pancetta, Caesar dressing

Spiced roast heritage carrots, yoghurt

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



THE ORANGE
PUBLIC HOUSE & HOTEL

SET LUNCH MENU
3 Courses £31

STARTERS

Watercress & nettle soup, house-made fresh cheese

Chilli salt squid, smoked chilli & lime dressing

White Park beef bresaola, pickled green strawberries, Devon Oke, rye bread

MAINS

Today's house pie

Poached Chalk stream trout, brown crab fritters, seaweed, gooseberries & sorrel Hollandaise

Courgettes, pea fritters, fennel ragu & toasted cashew nuts

SIDES £4.5

Fries, plain or with truffle & parmesan

Jersey Royals, crème fraîche

Tenderstem broccoli

Baby gem lettuce, pancetta, Caesar dressing

Spiced roast heritage carrots, yoghurt

PUDDINGS

Warm chocolate brownie, milk caramel, hazelnut ice cream

Bramley apple pie, pecans, vanilla ice cream

Carrot cake, passion fruit cream cheese, walnuts, cinnamon

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



THE ORANGE
PUBLIC HOUSE & HOTEL

SET MENU 1 £39

STARTERS

Watercress & nettle soup, house-made fresh cheese

Seared yellowfin tuna, cauliflower, toasted rice, apple & caper dressing

Burrata, tomatoes, red onion jam, sourdough croûte

MAINS

Poached Chalk stream trout, brown crab fritters, seaweed, gooseberries & sorrel Hollandaise

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

Courgettes, pea fritters, fennel ragu & toasted cashew nuts

PUDDINGS

Warm chocolate brownie, milk caramel, hazelnut ice cream

Bramley apple pie, pecans, vanilla ice cream

Carrot cake, passion fruit cream cheese, walnuts, cinnamon



THE ORANGE
PUBLIC HOUSE & HOTEL

SET MENU 2 £46

STARTERS

- Watercress & nettle soup, house-made fresh cheese
- White Park beef bresaola, pickled green strawberries, Devon Oke, rye bread
- Burrata, tomatoes, red onion jam, sourdough croûte
- Seared yellowfin tuna, cauliflower, toasted rice, apple & caper dressing

MAINS

- Poached Chalk stream trout, brown crab fritters, seaweed, gooseberries & sorrel Hollandaise
- Castlemead chicken, roasted aubergine, nduja, smoked Northumberland cheese & kale
- Courgettes, pea fritters, fennel ragu & toasted cashew nuts
- Cardington grass-fed beef rib eye, truffle & parmesan fries, Béarnaise

PUDDINGS

- Warm chocolate brownie, milk caramel, hazelnut ice cream
- Bramley apple pie, pecans, vanilla ice cream
- Carrot cake, passion fruit cream cheese, walnuts, cinnamon



THE ORANGE
PUBLIC HOUSE & HOTEL

SUNDAY SET MENU £39

STARTERS

Watercress & nettle soup, house-made fresh cheese

Seared yellowfin tuna, cauliflower, toasted rice, apple & caper dressing

Burrata, tomatoes, red onion jam, 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

Warm chocolate brownie, milk caramel, hazelnut ice cream

Bramley apple pie, pecans, vanilla ice cream

Carrot cake, passion fruit cream cheese, walnuts, cinnamon

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