

SUNDAY FEASTING MENU ONE

Summer

58 *per person*

Served family style

Wild Farmed Focaccia, Roasted Chilli Oil

TO START

Caponata, Crudités, CH Olive Oil
Whipped Ricotta, Smoked Anchovy, Red Chicory
Nduja, Blossom Honey, Fennel Pollen Bruschetta

ROAST

Crispy Pork Belly, Borlotti Beans, Fennel, Rosemary
Wood Roast Chicken, Lemon, Sage & Garlic Butter

Steamed Spring Greens & Chards | Olive Oil & Rosemary Roasted Potatoes

SWEET THINGS

English Strawberry, Rose & Almond Pavlova
Chocolate & Orange Baci

[Click for Calories](#)



CH

@THEORANGEPUBLICHOUSE

The Orange

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.

SUNDAY FEASTING MENU TWO

Summer

78 per person

Served family style

Wild Farmed Focaccia, Roasted Chilli Oil

TO START

Grilled Lamb & Rosemary Arrostiticini

Caponata, Crudités, CH Olive Oil

Sea Trout Crudo, Citrus Dressing, Chilli, Coriander Seeds

ROAST

Beef Rump, Yorkshire Pudding, Horseradish Crème Fraïche

Wood Roast Chicken, Lemon, Sage & Garlic Butter

Seasonal Wood Roasted Vegetables Plate | Olive Oil & Rosemary Roasted Potatoes

SWEET THINGS

Warm Flourless Chocolate Cake, Whipped Mascarpone, Sour Cherries

Chocolate & Orange Baci

[Click for Calories](#)



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