

FEASTING MENU ONE

Autumn

58 *per person*

Served family style

Wild Farmed Focaccia, Roasted Chilli Oil

TO START

Roasted Peperonata, Baba Ganoush
Grilled Lamb Ribs, Spiced Ezme, Whipped Yoghurt

MAIN EVENT

Wood Roast Chicken, Sage & Garlic Butter
Baked Hake, Cavolo Nero, Preserved Lemon Butter

Individually plated option for vegetarian guests:

Gnocchi, Celeriac, Wild Mushrooms

House Fries, Aioli | Steamed Seasonal Greens, Lemon, Olive Oil

SWEET THINGS

Mascarpone Cheesecake, Caramelised Apples, Candied Hazelnuts
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.

FEASTING MENU TWO

Autumn

78 per person

Served family style

Wild Farmed Focaccia, Roasted Chilli Oil

TO START

Pan Roasted Chorizo, Black Olives, Piquillo Peppers
Grilled Red Prawns, Puttanesca Butter, Caramelised Lemon
Wood Roasted Beetroot, Pomegranate, Sheep's Cheese, Toasted Hazelnuts

MAIN EVENT

Baked Loch Duart Salmon, Leeks, Rosemary & Anchovy Butter Sauce
Angus Flat Iron, Café De Paris Butter, Roasted Shallots

Individually plated option for vegetarian guests:

Gnocchi, Celeriac, Wild Mushrooms

Crispy Pink Fir Potatoes, Bravas Sauce | Steamed Seasonal Greens, Lemon, Olive Oil
London Leaf, Fennel, Fresh Herbs, House Dressing

SWEET THINGS

Warm Chocolate & Ricotta Pudding, Whipped Crème Fraiche, Woodfired Pears
Chocolate & Orange Baci

[Click for Calories](#)



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FEASTING MENU THREE

Autumn

95 *per person*

Served family style

Wild Farmed Focaccia, Roasted Chilli Oil

TO START

Artisanal Charcuterie & Cheese Selection
Carlingford Rock Oysters, Pickled Cucumber/Mignonette

MAIN EVENT

(please choose one option)

Whole Baked Wild Bass, Samphire, Verjuice Vinaigrette
or
Roast Suckling Pig, Fennel, Rosemary, Chianti

Individually plated option for vegetarian guests

Gnocchi, Celeriac, Wild Mushrooms

Crispy Pink Fir Potatoes, Bravas Sauce | Truffle, Celeriac & Taleggio Gratin
Steamed Seasonal Greens, Lemon, Olive Oil

SWEET THINGS

Pear Tarte Tatin, Ricotta Gelato, Amaretto Caramel
Chocolate & Orange Baci

[Click for Calories](#)



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BOLT - ONS

Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche,
Pickles, Rye *75 serves four to six*

Neal's Yard Cheese Board, Boozy Fruit Chutney *75 serves four to six*



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