

SUNDAY 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

ROAST

Wood Roasted Cotswold Chicken, Lemon, Sage & Garlic Butter
Pork Belly, Fennel, Rosemary & Sourdough Stuffing

Individually plated option for vegetarian guests:

Herb Roasted Cauliflower, Parmesan, Taleggio Sauce

Rosemary & Garlic Roasted Potatoes | Yorkshire Puddings, Gravy
Steamed Seasonal Greens, Lemon, Olive Oil

SWEET THINGS

Mascarpone Cheesecake, Caramelised Apples, Candied Hazelnuts
Chocolate & Orange Baci

[*Click for Calories*](#)



CH

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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

Autumn

78 *per person*

Served family style

Wild Farmed Focaccia, Roasted Chilli Oil

TO START

Grilled Lamb & Rosemary Arrosticini
Caponata, Crudités, CH Olive Oil
Sea Trout Crudo, Citrus Dressing, Chilli, Coriander Seeds

ROAST

Beef Rump, Yorkshire Pudding, Horseradish Crème Fraîche
Wood Roast Chicken, Lemon, Sage & Garlic Butter

Individually plated option for vegetarian guests:

Herb Roasted Cauliflower, Parmesan, Taleggio Sauce

Rosemary & Garlic Roasted Potatoes | Yorkshire Puddings, Gravy
Steamed Seasonal Greens, Lemon, Olive Oil

SWEET THINGS

Warm Flourless Chocolate Cake, Whipped Mascarpone, Sour Cherries
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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