



PUB LUNCH FEASTING MENU

SPRING

Available for Monday-Friday lunch bookings only

48 per person

Served family style

Wildfarmed Focaccia, Roasted Chilli Oil

TO START

Iberico Pork Skewers, Smoked Aubergine
Courgette Fritti, Raw Honey

MAINS

Fried Plaice Fillets, Fries, Tartare Sauce

Pizza:

Buffalo Mozzarella, Pomodoro, Basil
Nduja, Spiced Chorizo, Fior Di Latte, Fennel Seeds, Honey

Ed's Veg Leaves | House Vinaigrette

SWEET THINGS

Lemon Meringue Choux Bun

[CLICK FOR CALORIES](#)

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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.



FEASTING MENU ONE

SPRING

Available for Monday-Saturday bookings only

60 per person

Served family style

Wildfarmed Focaccia, Roasted Chilli Oil

TO START

Iberico Pork Skewers, Smoked Aubergine
Cured Chalk Stream Trout, Monk's Beard Pickled Cucumber

Individually plated option for vegetarian guests:

Burrata, Purple Sprouting Broccoli, Preserved Lemon

MAIN

Grilled Chicken, White Wine, Gordal Olives
Angus Flat Iron, Dandelion, Gremolata

Individually plated option for vegetarian guests:

House Pasta, Romano Courgettes, Parmesan

Fries | Ed's Veg Salad Leaves | Seasonal Greens | Peppercorn Sauce | Béarnaise

SWEET THINGS

Lemon Meringue Choux Bun

[CLICK FOR CALORIES](#)

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FEASTING MENU TWO

SPRING

Available for Monday-Saturday bookings only

80 per person

Served family style

Wildfarmed Focaccia, Roasted Chilli Oil

TO START

Courgette Fritti, Raw Honey
Cured Chalk Stream Trout, Monk's Beard Pickled Cucumber
Burrata, Peas, Asparagus, Preserved Lemon

MAIN

Grilled Chicken, White Wine, Gordal Olives
Angus Prime Rib, Roasted Garlic & Bone Marrow

Individually plated option for vegetarian guests:

House Pasta, Romano Courgettes, Parmesan

Fries | Ed's Veg Salad Leaves | Seasonal Greens | Gratin Dauphinois
Béarnaise | Red Wine Sauce

SWEET THINGS

Apple & Polenta Crostata, Mascarpone, Olive Oil Caramel
Nougat Baci

[CLICK FOR CALORIES](#)

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SUNDAY FEASTING MENU

SPRING

Available for Sunday bookings only

60 *per person*

Served family style

Wildfarmed Focaccia, Roasted Chilli Oil

TO START

Iberico Pork Skewers, Smoked Aubergine
Courgette Fritti, Raw Honey

ROASTS

Roast Angus Beef Rump
Grilled Chicken

Individually plated option for vegetarian guests:

Beetroot & Walnut Wellington, Truffle Gravy

Roast Potatoes | Yorkshire Puddings | Seasonal Vegetables
Madeira Gravy | Bread Sauce | Horseradish Crème Fraîche

SWEET THINGS

Tiramisu

[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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