The Orange

SNACKS

WILDFARMED FOCACCIA, ROASTED CHILLI OIL 5
MARINATED GORDAL & KALAMATA OLIVES 5
CHARCUTERIE SELECTION 6/14
CHEESE SELECTION 6.5/15
IBÉRICO PORK SKEWERS, SMOKED AUBERGINE 7
DELICA PUMPKIN & RICOTTA BRUSCHETTA 7
SALT COD FRITTERS, PRESERVED LEMON MAYONNAISE 9.5
CHICKEN & PROSCIUTTO CROQUETTES, WHOLEGRAIN MUSTARD AÏOLI 10
MUSSEL & NDUJA BUTTER FLATBREAD, FRESH HERBS 10
CURED CHALK STREAM TROUT, FENNEL, APPLE CITRUS DRESSING 14
BAKED TOMINO, KUMQUATS, HONEY, FOCACCIA 14
WOOD ROASTED BEETROOT, POMEGRANATE, LABNEH 13
SEASONAL OYSTERS, SHALLOT MIGNONETTE 5/27.5

ROASTS

BEEF RUMP, HORSERADISH CRÈME FRAÎCHE, YORKSHIRE PUDDING 27
HALF CHICKEN, LEMON, SAGE & GARLIC BUTTER 23
IBÉRICO PORK, SPICED APPLE SAUCE 26
BEETROOT & WALNUT WELLINGTON, TRUFFLE GRAVY 22

FAMILY STYLE SUNDAY ROAST 30 *PER PERSON*
FOR TABLES OF FOUR OR MORE
SERVED WITH OLIVE OIL ROASTED POTATOES, SEASONAL GREENS, YORKSHIRE PUDDING, MADEIRA GRAVY

PIZZA

BUFFALO MOZZARELLA, POMODORO, BASIL 17
CAVOLO NERO, FENNEL SAUSAGE, STRACCIATELLA 17
NDUJA, SPICED CHORIZO, FIOR DI LATTE, TOASTED FENNEL SEEDS, HONEY 17
CALZONE AL FORNO 19
IBÉRICO PANCETTA, ROASTED PINEAPPLE WITH PECORINO 18
GORGONZOLA, PICKLED WALNUTS, RADICCHIO 17

SIDES

OLIVE OIL & ROSEMARY ROASTED POTATOES 7
BUTTERED SEASONAL CABBAGE 7
WOOD ROASTED CARROTS & ORANGE 7
ED'S VEG LEAVES, FENNEL, FRESH HERBS 7

PUDDINGS

BASQUE CHEESECAKE 10
WARM VANILLA RICE PUDDING, WOODFIRED PEAR 10
STICKY ORANGE & ALMOND CAKE, MARMALADE RIPPLE ICE CREAM 10
SOFT SERVE SUNDAE: ROASTED PLUM & CHOCOLATE 10
CAMPARI ORANGE SORBET IN ORANGE SHELL 10
AFFOGATO 7
ADD PEDRO XIMÉNEZ EL CANDADO, VALDESPINO 5
CHOCOLATE HAZELNUT TRUFFLES 6

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All prices include VAT. An optional 12.5% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.

CLICK FOR CALORIES