



THE ORANGE  
PUBLIC HOUSE & HOTEL

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SUNDAY MENU

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STARTERS & SHARING

Stone-baked bread £2.5  
*salted butter*

Chilli salt squid £9  
*smoked chilli & lime*

White Park beef bresaola £10  
*goat's curd, apricots & lambs lettuce*

Potted Chalk stream trout £9  
*beetroot, cucumber, horseradish, rye bread*

Pea & watercress soup £7.5  
*lemon yoghurt, black olive croutons*

Burrata £9.5  
*tomatoes, avocado, sourdough croûte*

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WOOD FIRED PIZZAS

Buffalo mozzarella, tomato & basil £9/14

Grilled aubergine £9.5/15  
*goat's curd, basil & sunflower seed pesto*

Prawns, feta £10/15.5  
*spinach & black olives*

Castlemead chicken £10/15.5  
*courgette, avocado & watercress*

MAINS

Manouri cheese salad £10  
*tenderstem broccoli, celery & walnut, dandelion honey  
with chicken croquettes £13*

Pan-fried hake £19.5  
*new potatoes, roasted onions, saffron & dill sauce*

Courgettes £16  
*pea fritters, fennel ragu & toasted cashew nuts*

Dry-aged beef burger £16  
*smoked bacon, Cheddar, red onion relish,  
mustard mayonnaise*

Today's house pie £16

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SUNDAY ROASTS

Millers of Speyside dry-aged beef sirloin £22

Salt marsh lamb £19.5  
*mint sauce*

Whole Castlemead chicken £38  
*to share for two*

*Served with all the traditional trimmings  
and seasonal vegetables.*

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SIDES £4.5

Fries, plain or with truffle & parmesan

New potatoes, chive crème fraîche

Charred broccoli, romesco, preserved lemon

Baby gem lettuce, pancetta, Caesar dressing

Fennel, dill & citrus salad

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DESSERTS

Chocolate & salted caramel truffle tart £7.5  
*cherries, chocolate crumble*

Bramley apple pie £7.5  
*pecans, butterscotch, vanilla ice cream*

Strawberry pannacotta £7.5  
*meringue, basil parfait*

Caramelised almond sponge £7.5  
*roasted peach, custard, raspberries*

Passion fruit cheesecake £7.5  
*pineapple compote, coconut sorbet*

Selection of British cheese £11.5  
*quince, peach chutney & biscuits*

*An optional 12.5% service charge will be added to your bill. Please inform our staff if you have any dietary or allergen requirements.*

### Lyons Hill

Supply rare breeds namely White Park beef & Hebridean lamb. White Park cattle grow to full maturity in no less than 3.5 years, as opposed to commercial beef sold at 18 months. The Hebridean lamb is a smaller breed growing to full maturity between 14 – 18months, against the normal 6 months. All of the produce we receive is grass fed, sustainable and with full traceability.

### Chalk Stream Trout

This fish is sustainably caught from the rivers Test & Itchen where the Chalk streams flow. Due to the fact the rivers flow through the hills of Hampshire the waters of these streams are alkaline, which makes the water uncommonly, but incredibly clear. These are fast flowing rivers, which means the fish have to work hard to keep swimming, keeping them lean.

### Lyme Bay

With daily landings from the local fishermen at Lyme Bay, fish are delivered from the sea to our kitchens in less than 24 hours. The Blue Marine Foundation work to protect the biodiversity of Lyme Bay meaning everyone benefits, from Fishermen to conservationists and chefs. The conservation reserve ensures the best practice and management of fish and shellfish stocks.



**TRECORRAS**  
Farm



**HUNTSHAM**  
Farm



**CASTLEMEAD**  
Poultry



**LYONS HILL**  
Farm



**CHALK STREAM**  
Reserve



**BRIXHAM**  
Fish Market



**LYME BAY**  
Reserve

**GREAT BRITAIN**  
and  
**IRELAND .**



### Castlemead

Cotswold White chicken are fed on locally grown milled cereals, and grow to maturity in 10-12 weeks. Then hung for two days to allow the flavour of meat to grow. Bred from the Chinese Mallard, Peking duck over time has found it's way to our shores.

### Trecorras Farm

Kid goats are usually slaughtered at birth, however Trecorras Farm create a healthy environment for the goats to grow, and help supply the increasing demand for goat meat. Housed in open barns which offer shelter whilst enabling the goats to express their natural behaviours.

### Huntsham Farm

This 400 year old family run farm specialise in rare-breeds such as Middle White Pork; with a higher fat content than most modern meat, the texture and taste it creates is superior. Considered endangered this animal would be extinct if it were not for rare-breeding.

### OUR FAMILY

Cubitt House is a locally run independent business, showcasing a collection of fine public houses and hotels; The Thomas Cubitt, The Alfred Tennyson, The Orange, The Grazing Goat and The Coach Makers Arms that proudly serve the neighbourhoods of Belgravia, Knightsbridge, Pimlico and Marylebone.