ORBIS STAMFORD

While You Peruse

Thai Prawn Crackers 6.00
Sweet chilli dip (CR)

Padron Peppers 7.00
(PB)

Winter Spiced Olives 8.00
Rosemary, orange, nutmeg (PB) (SU)

As part of the **Orbis Experience**, your dishes will arrive in a natural flow, served at their freshest for the best possible flavour

From The Land

Cornflake Chicken Thighs 13.75
Ranch, hot honey (M,SU)

Maple & Cider Belly Pork 15.50
Cinnamon pork puffs, apple shards (M,SU)

Pan Seared Duck Breast 24.00
Mulled wine jus, chard, pickled grapes (SU,CE)

Coca Cola Short Rib 28.50
Kuromitsu, jalapeño, orange (MU,SU,M)

Spiced Sausage & Pancetta Ballotine 17.50
Red onion & cranberry jam (CE,SU,E)

From The Sea

Garlic Butter Prawns 12.75
Chilli, lime, red pepper (M,SU,CR)

Chilli Squid 9.00
Yuzu mayo (MO,E,SE)

Japanese Vodka Cured Salmon 17.00
Pickled mooli, wasabi mayo, yuzu (SU,S,F)

Pan Seared Sea Bass 14.85
Fennel emulsion, dill, chilli oil, fennel ribbons (F,M,CE,SU)

From The Garden

Roast Butternut Squash 12.50
Sage & onion crust, maple syrup (V) (M,S)

Bang Bang Cauliflower 9.50
Black sesame, corn salsa (PB) (P,SE,S)

Tofu 'Scallop' 13.25
Roast celeriac, pickled kohlrabi, celeriac crisp (PB) (S,SU)

Oyster Mushrooms 16.50
Oyster mushroom 'wings', teriyaki sauce, black truffle mayo (PB) (SU,S,SE)

For The Table

Rice Bowl
Sticky - 4.50 *or* Coconut - 5.50 (PB) (SE)

Bravas Potatoes 6.50
Garlic mayo (PB) (SU,CE)

Roast Potatoes 7.50
Rosemary salt, dipping gravy (PB)

Charred Hispi Cabbage 7.50
Chestnut butter, crispy leeks (V) (M,N)

Tenderstem Broccoli 7.50
Lemon oil, toasted pine nuts (PB)

Macaroni & Cheese 8.00
Rosemary pangrattato (M,E)

Although all of our dishes contain **No Gluten**, for other allergies, please make one of the team aware. Below is a handy key relating to allergens.

Celery - CE | Crustaceans - CR | Eggs - E | Fish - F | Lupin - L | Milk - M | Molluscs - MO | Mustard - MU
Nuts - N | Peanuts - P | Sesame - SE | Soya - S | Sulphites - SU | Vegetarian = V | Plant Based = PB