

While You Peruse

THAI PRAWN CRACKERS	6.00	SRIRACAH CRISPS	6.00
Sweet chilli dip (CR)		Sriracha mayonnaise (S,SU)	
PADRON PEPPERS	7.00		
Maldon salt (PB)			

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

RED WINE & HONEY BRAISED CHORIZO	9.50
Manchego cream (SU,M)	
KOREAN BBQ GLAZED BELLY PORK	15.50
Lime & sesame mayonnaise, pickled cucumber (S,SE,SU)	
SEOUL-STYLE CORNFLAKE CHICKEN	13.75
Gochugan honey, ranch sauce (M,SU)	
ORANGE SOY GLAZED DUCK	21.50
Spring onions, togarashi (SE,S,SU)	
CRISPY DUCK TACOS	9.75
Cherry hoisin, spring onion (S,SE,SU)	

From The Sea

'NDUJA PRAWNS	13.75
Pan fried king prawns, 'nduja cream, red pepper (M,SU,CR)	
CRISPY CHILLI SQUID	9.00
Yuzu mayo (MO,E,SE)	
BROWN BUTTER SCALLOPS	16.50
Leek & pea puree, bacon jam (CR,MO,M,SU)	
PAN ROASTED SEA BASS	15.95
Fennel emulsion, dill, chilli oil, fennel ribbons (F,M,CE,SU)	

From The Garden

CROQUETTE OF THE WEEK	9.00
Please ask your server for details	
BANG BANG CAULIFLOWER	9.50
Spicy peanut, black sesame, corn salsa (PB) (N,P,SE)	
SWEET POTATO FALAFEL	13.25
Tahini aioli, candied coconut (PB) (SE,S,MU)	
OYSTER MUSHROOMS	16.50
Oyster mushroom 'wings', teriyaki sauce, black truffle mayo (PB) (SU,S)	

Perfect For Pairing

RICE BOWL	6.00	CHARRED HISPI CABBAGE	6.50
Sticky or Coconut (PB) (SE)		Miso butter, caramelised pecans (N,M,S,CE)	
FONDANT POTATOES	8.00	CHINESE GREENS	7.50
Truffle, garlic & herb butter, parmesan (CE,M,SU)		Hoisin sauce (PB) (SO,SE,SU)	
BRAVAS POTATOES	7.50	MACARONI CHEESE	8.00
Garlic mayo (PB) (SU,CE)		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