

SUNDAY MENU



WHILE YOU PERUSE

Thai Prawn Crackers Sweet Chilli Dip (CR)	6.00
Padron Peppers Maldon Salt (PB)	6.00

ORBIS SIGNATURES

Bang Bang Cauliflower Spicy Peanut, Black Sesame, Corn Salsa (PB) (N, P, SE)	10.50
Slow Cooked Belly Pork Spiced Apple, Pear Puree (SU)	14.50
Chilli & Lemongrass Tofu Thai Green Sauce, Crispy Noodles (PB) (S, SE)	13.50
Firecracker Prawns Spring Onion, Chilli, Black Garlic Cashews (CR, S, SE, MO, N, SU)	13.75
Seoul-Style Cornflake Chicken Gochugan Honey, Ranch Sauce (M, SU)	13.75

PROPER PLATED ROAST

All served with Parsnip Puree, Honey Glazed Baby Carrots, Tenderstem, Beef Fat Roasties, Pigs in Blankets
Yorkshire Pudding, Proper Gravy

Corn-Fed Chicken	26.50
Dry Aged Sirloin of Beef	26.95
Rolled Garlic & Herb Porchetta	26.75
Ribeye Steak Roast	39.50
Spiced Cauliflower Steak (PB) (S, SE)	21.50

SHARING ROAST BOARDS (FOR TWO)

All served with extra portions of: Parsnip Puree, Honey Glazed Baby Carrots, Tenderstem, Beef Fat Roasties,
Pigs in Blankets, Yorkshire Pudding, Proper Gravy, Cauliflower Cheese

1kg Tomahawk Served Medium Rare	75.00
Medley Board Pork Belly Porchetta, Corn-Fed Chicken, Dry Aged Sirloin of Beef	65.00

SIDES

Cauliflower Cheese (V) (M)	7.00
Giant Pigs In Blankets	6.50
Tenderstem Broccoli Toasted Poppy Seeds (PB)	7.50

ALTHOUGH ALL OF OUR DISHES CONTAIN **NO GLUTEN**, FOR OTHER ALLERGENS, PLEASE MAKE ONE OF THE TEAM
AWARE. BELOW IS A HANDY KEY RELATING TO ALLERGEN ADVICE.

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 |
V = VEGETARIAN | PB = VEGAN