Sunday Menu

ORBIS STAMFORD

While You Peruse

Thai Prawn Crackers 6.00
Sweet chilli dip (CR)

Padron Peppers 7.00
Maldon salt (PB)

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

Orbis Signatures

Bang Bang Cauliflower 9.50
Spicy peanut, black sesame, corn salsa (PB) (N,P,SE)

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

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

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

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

Proper Plated Roasts

Meat roasts are served with leek purée, honey glazed baby carrots, buttered greens, beef fat roasties, pigs in blankets, Yorkshire pudding, proper gravy

Corn-fed Chicken (M) 26.50

Dry Aged Sirloin of Beef (M) 26.95

Roast Rump of Lamb (M) 29.50

Miso Roasted Butternut Squash 21.50
Leek purée, maple glazed baby carrots, summer green veg, crispy roast potatoes, proper gravy (PB) (SE,S)

Sharing Roast Boards (For two)

Served with extra: leek purée, honey glazed baby carrots, buttered greens, beef fat roasties, pigs in blankets, Yorkshire pudding, cauliflower cheese, proper gravy

Medley Board 65.00
Corn-fed chicken, dry aged sirloin of beef, rump of lamb (M)

1kg Tomahawk 84.50
Served medium-rare (M)

For The Table

Cauliflower Cheese 7.00
(V) (M)

Buttered Greens 7.50
Maldon garlic salt (V) (M)

Giant Pigs In Blankets 6.50

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