

Sunday Menu



While You Peruse

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

Orbis Signatures

BANG BANG CAULIFLOWER	9.50
Spicy peanut, black sesame, corn salsa (PB) (N,P,SE)	
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)	
SWEET POTATO FALAFEL	13.25
Tahini aioli, candied coconut (PB) (SE,S,MU)	
'NDUJA PRAWNS	13.75
Pan fried king prawns, 'nduja cream, 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	GIANT PIGS IN BLANKETS	6.50
(V) (M)			
BUTTERED GREENS	7.50		
Maldon garlic salt (V) (M)			

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