

# 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   (VG) (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   (M) (M)	7.00
Giant Pigs In Blankets	6.50
Tenderstem Broccoli   Toasted Poppy Seeds (VG)	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 | VG = VEGAN