

SUNDAY MENU



WHILE YOU PERUSE

Thai Prawn Crackers Sweet Chilli Dip (CR)	5.50
Padron Peppers Maldon Salt (VG)	6.50
Spiced Chips N' Dips Mango Glaze, Yuzu Mayo (VG)	7.50

ORBIS SIGNATURES

Bang Bang Cauliflower Peanut & Sesame, Corn Salsa (VG) (N, P, SE)	9.75
Crispy Chilli Squid Yuzu Mayo (VG) (MO, E, SE)	12.50
Slow Cooked Belly Pork (Four Pieces) Maple Syrup, Pork Puffs	14.50
Pan Fried Prawns Garlic & Chilli Butter (CR, M)	13.50
Cornflake Chicken Peanut Satay, Mango Glaze (E, S, CE, P, MU)	12.75

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	24.50
Dry Aged Sirloin of Beef	26.95
Rolled Garlic & Herb Porchetta	25.25
British Wagyu Sirloin Steak Roast	49.50
Spiced Cauliflower Steak (VG) (S, SE)	19.50

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 (VG) (M)	6.00
Giant Pigs In Blankets	6.00
Tenderstem Broccoli Toasted Poppy Seeds (VG)	6.00

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