

## While You Peruse

<b>THAI PRAWN CRACKERS</b>	6.00
Sweet chilli dip (CR)	
<b>PADRON PEPPERS</b>	7.00
Maldon salt (PB)	
<b>SRIRACHA CRISPS</b>	6.00
Sriracha mayonnaise (S,SU)	

As part of the **Orbis Experience**, your dishes will arrive in a natural flow, served at their freshest for the best possible flavour

## From The Land

<b>RED WINE &amp; HONEY BRAISED CHORIZO</b>	9.50
Manchego cream (SU,M)	
<b>SLOW COOKED BELLY PORK</b>	14.50
Spiced apple, pear puree (SU)	

<b>PAN-FRIED LAMB RUMP 170G</b>	24.50
Red wine jus, asparagus emulsion, pickled asparagus (SU,M,CE)	

<b>LEMON &amp; GARLIC CHICKEN SOUVLAKI</b>	19.50
Tzatziki, crumbled feta (M,S)	

## From The Sea

<b>CRISPY CHILLI SQUID</b>	9.00
Yuzu mayo (MO,E,SE)	
<b>BROWN BUTTER SCALLOPS</b>	16.50
Leek & pea puree, bacon jam (CR,MO,M,SU)	

## From The Garden

<b>CROQUETTE OF THE WEEK</b>	9.00
Please ask your server for details	
<b>BANG BANG CAULIFLOWER</b>	10.50
Spicy peanut, black sesame, corn salsa (PB) (N,P,SE)	
<b>SWEET POTATO FALAFEL</b>	13.25
Tahini aioli, candied coconut (PB) (SE,S,MU)	
<b>OYSTER MUSHROOMS</b>	16.50
Oyster mushroom 'wings', teriyaki sauce, black truffle mayo (PB) (SU,S)	

## Perfect For Pairing

<b>RICE BOWL</b>	6.00	<b>CHARRED HISPI CABBAGE</b>	6.50
Sticky or Coconut (PB) (SE)		Miso butter, caramelised pecans (N,M,S,CE)	
<b>TUSCANY POTATOES</b>	7.50	<b>CHINESE GREENS</b>	7.50
Sauteed new potatoes, truffle & parmesan (SE,M)		Hoisin sauce (PB) (SO,SE,SU)	
<b>BRAVAS POTATOES</b>	7.50	<b>MACARONI CHEESE</b>	8.00
Garlic mayo (PB) (SU,CE)		Rosemary pangrattato (M,E)	

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.