

----- Snacks -----

Homemade bread and butter <i>(v)</i>	£4.5
British bresaola, rocket, parmesan, herb oil <i>(gf)</i>	£9.5
Ham hock and cheddar nuggets	£5.6
House olives <i>(gf, pb)</i>	£4.5



----- Small & Grazing Plates -----

Spiced sweet potato soup <i>(gf, pb)</i>	£7.5
Cured cod <i>(gf)</i> <i>Sour cream, citrus, star anise and coriander</i>	£8.5
Salted beef terrine <i>(gf)</i> <i>Pickled beetroot, horseradish and watercress</i>	£9.5
Potted mackerel <i>(gfo)</i> <i>Guinness and treacle soda bread, pickled cucumber</i>	£9

Roast carrots <i>Pickled fennel, coconut yoghurt, chilli, coriander, dhuka</i>	£8
Welsh rarebit A traditional British dish with toasted bread topped with melted cheese, ale and mustard sauce.	
<ul style="list-style-type: none"><li>• <i>With candied jalapenos, pickled shallots and watercress (v)</i></li><li>• <i>With honey glazed ham and house pickles</i></li><li>• <i>With smoked haddock, spring onion and dill</i></li></ul>	£8 £9.5 £10.5

### Christmas at The Orator

Join us for a festive dining experience like no other!  
Feast on dishes including turkey leg ballotine and Christmas pudding.

Ask our friendly staff for more information.

Bowls		Bites	
<i>Served small or large</i>	Sm/Lge	<i>Add to your bowl</i>	
Roasted beetroot <i>(v, pbo, gf)</i> <i>Red and white chicory, rocket, pear, goats curd, candied walnuts</i>	£8 / £11.5	Slow cooked pork belly <i>(gf)</i>	£5.5
Caesar <i>(gfo)</i> <i>Cos lettuce, croutons, parmesan, anchovies, soft boiled egg</i>	£7.5 / £11	Crispy chicken thigh <i>(gf)</i>	£4.5
Harissa roast cauliflower <i>(gf, pb)</i> <i>Sprouted buck wheat, lentils, carrot, mixed leaves, tahini sauce</i>	£7.5 / £9.5	Tandoori spiced coley <i>(gf)</i>	£5
Creamy braised pearl barley <i>(pb)</i> <i>Wild mushrooms, truffle oil, crispy kale</i>	£8 / £12	Stuffed mushroom <i>(v, gfo)</i>	£3
Mac and cheese <i>(v)</i> <i>Topped with parmesan, crispy onions and spring onions, house slaw</i>	£7 / £9.5	Grilled chorizo	£4.5
		3 Buffalo wings <i>(gf)</i>	£4
		3 Cauli 65 <i>(gf, pb)</i>	£3

----- Big Plates -----

1815 burger <i>(gfo)</i> <i>6oz beef patty, cheddar cheese, lettuce, tomato, burger sauce, bacon jam, served with fries</i>	£15
Orator burger <i>6oz beef patty, pork belly, rarebit, sauerkraut, pickled cucumber, frenchies mustard, ketchup, served with fries</i>	£16.5
The cluck monsieur burger <i>Buttermilk chicken thigh, honey roast ham, rarebit, lettuce, tomato, red onion, mayonnaise with fries</i>	£14.5
The spicy burger <i>(gfo)</i> <i>Buttermilk chicken thigh, chilli sauce, kimchi, beef tomato, jalapeno mayonnaise served with fries</i>	£15.5
Dirty vegan burger <i>(pb, gfo)</i> <i>Curried chickpea patty, chilli sauce, beef tomato, cos lettuce, mango chutney, vegan mayo with fries</i>	£13.5
Plant based 1815 <i>(pb)</i> <i>Moving mountains patty, vegan cheese, facon jam, burger sauce, cos lettuce, tomato with fries</i>	£15

Thyme and garlic pork chop <i>(gfo)</i> <i>Stuffed onion, kale, crispy onions, jus</i>	£18.5
Blackened celeriac steak <i>(pb)</i> <i>Cashew cheese, watercress, fresh apple, pickled cucumber</i>	£13.5
Roast sea bream on the bone <i>(gf)</i> <i>Black kale, brown shrimp butter</i>	£29

Steaks

6oz Bavette <i>(gf)</i>	£21
8oz Sirloin <i>(gf)</i>	£29
8oz Rib eye <i>(gf)</i>	£33
<i>All served with dressed watercress and fries. Add a steak sauce.</i>	
<ul style="list-style-type: none"><li>• Blue cheese hollandaise</li><li>• Bearnaise</li><li>• Peppercorn</li></ul>	£4 £3.5 £3.5
<ul style="list-style-type: none"><li>• Butchers sauce</li><li>• Bone marrow butter <i>(gf)</i></li></ul>	£4 £3



----- Sides -----

Fries <i>(gf, v)</i>	£4
Triple cooked chips <i>(gf, v)</i>	£5
Onion rings <i>(gf, v)</i>	£4
Baked mac and cheese <i>(v)</i>	£5
Seasonal greens, crispy onions <i>(v, gfo, pbo)</i>	£4.5
House slaw <i>(gf, pb)</i>	£5
Caesar salad <i>(gfo)</i>	£5
Lettuce and herb salad <i>(pb)</i>	£4



100% of our tips go to our staff.  
Dishes may contain allergens. Please speak to a member of our staff if you have any dietary requirements.

*v: vegetarian / pb: plant-based / gf: gluten free / gfo: gf option*

Desserts	
Vegan chocolate tart, pistachio, kumquat syrup <i>(pb)</i>	£8
Apple, blackberry and calvados trifle <i>(v)</i>	£8.5
Sticky toffee pudding, vanilla ice cream, honeycomb <i>(gf, v)</i>	£8
Doughnut <i>(v)</i> £6.5 / Ice cream sundae <i>(gf, v)</i> £9 <i>Select a flavour of doughnut or ice cream sundae</i>	
<ul style="list-style-type: none"><li>• Lemon meringue</li><li>• Peanut butter and jelly</li><li>• Rhubarb and custard</li></ul>	
Cheeses from Rennet and Rind <i>A selection of the best British cheeses. Served with crackers, celery, grapes and speed tomato chutney</i>	
1 cheese	£6
3 cheeses	£10.5
5 cheeses	£14.5



Sparkling		125ml	175ml	500ml	Bottle
Prosecco Spumante “Vispo Allegro” - Veneto, Italy		£6.5			£29
Crémant Brut "Carte Azure", Salasar - Limoux, France		£7.5			£34
Charmat Rosé, Flint Vineyards - Norfolk, England		£9			£55
Brut Souverain Henriot - Champagne, France		£11			£57
Special Cuvée Bollinger - Champagne, France					£79

House Wines					
Vermentino/Colombard "Les Vignerons" - Southern France, France		£4.3	£5.8	£15.6	£23
Grenache/Pinot Noir "Les Vignerons" - Southern France, France		£4.3	£5.8	£15.6	£23
Côtes de Gascogne Rosé "Maison de Vigneron" - Côtes de Gascogne, France		£4.3	£5.8	£15.6	£23

Whites					
Pinot Grigio "Robinia" - Pavia, Italy		£4.8	£6	£17	£25
Chardonnay "d'A" - Southern France, France		£4.8	£6	£17	£25
Chenin Blanc "False Bay" - Coastal Region, South Africa		£4.8	£6	£17	£25
Verdejo, Diez Siglos - Rueda, Spain		£5.7	£7.8	£21	£31
Riesling Trocken, "Solitär", Prüm - Mosel, Germany		£5.7	£7.8	£21	£31
Sauvignon Blanc "O" Haut-Poitou, Sauvion - Loire, France		£5.7	£7.8	£21	£31

Chardonnay "Vieilles Vignes", Château Martinolles - Limoux, France	£6.9	£9.3	£25.5	£37
Gavi di Gavi "Nuovo Quadro", La Battistina - Piemonte, Italy				£37
Sauvignon Blanc, Allan Scott Estate - Marlborough, New Zealand				£37
Albarino "Pazo das Bruxas", Torres - Rías Baixas, Spain				£37
Chablis, William Fèvre - Burgundy, France				£49
Sancerre "Terres Blanches", Domaine Roblin - Loire, France				£49

Rose					
Pinot Grigio Rosé "La Riva" - Silicy, Italy	£5.4	£7.5	£14.5	£21	
Côtes de Provence Rosé "Mimi", Vins-Breban - Côtes de Provence, France				£37	

Reds					
Sangiovese "Ancora" - Puglia, Italy	£4.8	£6	£17	£25	
Shiraz "Helmsman" - Central Ranges, Australia	£4.8	£6	£17	£25	
Pinotage "False Bay" - Coastal Region, South Africa	£4.8	£6	£17	£25	
Organic Merlot, Adobe Reserva - Rapel Valey, Chile	£5.7	£7.8	£21	£31	
Rioja "Seleccionada Vendimia" Vega del Rayo - Rioja, Spain	£5.7	£7.8	£21	£31	
Malbec "Caoba" - Mendoza, Argentina	£5.7	£7.8	£21	£31	


Garnacha "Castillo de Monseran" - Carinena, Spain	£6.9	£9.3	£25.5	£37	
Fleurie "Les Dévots", Domaine Loron - Beaujolais, France				£37	
Primitivo Saracena, Borgo dei Trulli - Puglia, Italy				£37	
Pinot Noir "Les Volcans" Cave Saint-Verny - Puy de Dôme, France				£37	
Les Terrasses de Saint Christophe, Saint-Émilion Grand Cru - Bordeaux				£49	
Crozes Hermitage "Les Voleyses", Chevalier - Rhône, France				£49	

## The Cambridge Union

The Orator is part of The Cambridge Union, the oldest debating society in the world.

Since its founding in 1815, The Union has been committed to preserving and promoting free speech. Leading figures from across the world have spoken in our historic chamber. The Union provides a space for all people to challenge and be challenged.

Every Thursday, during term, members and guests debate the greatest issues of our time. If you're lucky you'll hear the results announced in the bar afterwards!



### Are you a Union Member?


Discounts apply for Union members so make sure to show your membership card to our friendly staff

Visit our website [cus.org](http://cus.org)

### Join now!

We offer a range of membership options for non-students, corporates and those looking to make a charitable contribution to the running of the Union.

To find out more visit [cus.org](http://cus.org) or ask our friendly staff to put you in contact with our Open Membership team.

Beer		
Freedom, Lager, England, ABV 4.0%		£5
Adnams Mosaic, Pale Ale, ABV 4.6%		£5.5
Orchard Pig Reveller, Cider, Somerset, ABV 4.5%		£5.7
Camden Hells, Lager, England, ABV 4.0%		£5.8
Camden Pale, Pale Ale, England, ABV 4.6%.		£5.8
Birra Moretti, Lager , Italy, ABV 4.6%.		£5.8
Brewboard, local (Harston)	<i>Please ask your server which we have on offer</i>	
Lucky Saint, Lager, Germany, ABV 0.5%, 330ml bottle		£4.2

Modern Classic Cocktails		
Pornstar Martini	Vanilla vodka, Passoã, passionfruit puree, prosecco	£10.5
Cosmopolitan	Vodka, triple sec, lime, cranberry	£11.5
Aperol Spritz	Aperol, prosecco, soda water, orange	£10.5
French 75	Gin, lemon juice, champagne	£9.5
Espresso Martini	Vodka, Kahlúa, espresso	£11.5

Michaelmas Cocktails		
Order in the Chamber	Malfy blood orange gin, lemon, caramel	£9.5
Elderflower Spritz	Gin, Elderflower cordial, apple, prosecco	£9
Point Of Information	Pimms, ginger ale, seasonal fruit	£10
Cafe Rum Negroni	Don Papa rum, Campari, Kahlúa	£10.5
Pumpkin Spice Passion	Tequila, lime, pumpkin spice syrup, passion fruit puree	£10

Non - Alcoholic Cocktails		
Pre Debate	Seedlip 108, pineapple juice, raspberries	£7.5
Shirley Temple	Ginger ale , lime juice , grenadine	£7
Verdict thyme	Everleaf Forest, cranberry, aromatic tonic , thyme	£7.5
A Shrubby!	Blackberries and raspberries , cranberry, lime	£7.5
Sour patch	Lime, mint , lemonade	£7

See our seperate drinks menu for our wider selection of cocktails, beers, soft drinks and non-alcoholic drinks.

The  
Orator

*Spirited dining,  
drinking  
& debate.*