

The Orator Brunch

Eggs Your Way

Fried/Scrambled/Tofu/Poached 9
On sourdough toast

Add to your plate

Bacon +4
Smoked Salmon +5
Spinach +3.5
Mushrooms +2
Slow toasted tomatoes +2.5



Garlic Mushrooms (v,gfo) 9
On sourdough toast

Shakshuka (v,gfo) 12
Baked eggs in a spicy tomato and pepper sauce topped with feta & sourdough

Smoked Chorizo and Sweet Potato Hash 13
Spicy pepper sauce, slow roasted tomatoes, charred spring onions

Chickpea and Potato Hash (gf, v, pb) 12
Tahini sauce, chives

Bacon Sandwich 8
Tomato or HP sauce, Doorstep sliced white bread with butter

Buttermilk Pancakes 11
With bacon and maple syrup
With fresh fruit, whipped cream and berries (v) 11

Eggs Benedict 9
Sliced ham, toasted muffin, with two poached eggs and hollandaise sauce

Florentine 10
Spinach, toasted muffin, with two poached eggs and hollandaise sauce

Royale 11
Smoked Salmon, toasted muffin, with two poached eggs and hollandaise sauce

Steak and Eggs (gf) 19
Dry rubbed bavette steak, peppers, onions,

Sundays at The Orator

Snacks and Small Plates

House olives (gf, pb) 4.5

Homemade bread and butter (v) 4.5

British bresaola, rocket, parmesan, herb oil (gf) 9.5

Ham hock and cheddar nuggets 5.6

Buffalo wings (gf) 9
Buttermilk fried chicken wings in our house sauce with blue cheese dip

Cauli 65 (gf, pb) 7
Curried cauliflower bites with our chilli sauce, coconut yoghurt, coriander

Roast carrots 8
Pickled fennel, coconut yoghurt, chilli, coriander, dhuka

Spiced sweet potato soup (gf, pb) 7.5

Cured cod (gf) 8.5
Sour cream, citrus, star anise and coriander

Salted beef terrine (gf) 9.5
Pickled beetroot, horseradish and watercress

Sides

Fries (gf, v) 4

Triple cooked chips (gf, v) 5

Onion rings (gf, v) 4

Seasonal greens, crispy onions (v, gfo, pbo) 4.5



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

Lunch

Welsh rarebit 10.5
With smoked haddock, spring onion and dill.

Caesar (gfo) 11
Cos lettuce, croutons, parmesan, anchovies, soft boiled egg

1815 burger (gfo) 15
6oz beef patty, cheddar cheese, lettuce, tomato, burger sauce, bacon jam, served with fries

Plant based 1815 (pb) 15
Moving mountains patty, vegan cheese, facon jam, burger sauce, cos lettuce, tomato with fries

Orator burger 16.5
6oz beef patty, pork belly, rarebit, sauerkraut, pickled cucumber, frenchies mustard, ketchup, served with fries

The cluck monsieur burger 14.5
Buttermilk chicken thigh, honey roast ham, rarebit, lettuce, tomato, red onion, mayonnaise with fries

Desserts

Vegan chocolate tart, pistachio, kumquat 8
syrup (pb)

Apple, blackberry and calvados trifle (v) 8.5

Sticky toffee pudding, vanilla ice cream, 8
honeycomb (gf, v)

Doughnut (v) £6.5
Ice cream sundae (gf, v) £9
Select a flavour of doughnut or ice cream sundae

- Lemon meringue
- Peanut butter and jelly
- Rhubarb and custard

Bloody Mary's

Bloody Mary	Vodka and tomato juice	£9
Smokey Mary	Mezcal and jalapenos	£10
Big Mary	Bourbon and ginger beer	£9
One for Ainsley	House classic with sherry	£9.5

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) Please ask your server which we have on offer	
Lucky Saint, Lager, Germany, ABV 0.5%, 330ml bottle	£4.2



Are you a
Union Member?

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

For more information, visit our website cus.org.

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 or ask our friendly staff to put you in contact with our Open Membership team.

Join now!

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 Shrubbery!	Blackberries and raspberries, cranberry, lime	£7.5
Sour patch	Lime, mint, lemonade	£7

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

Sundays at
The
Orator

Make sure to tag and share. We love to see your photos!
@theoratorcambridge