

## Snacks

Homemade bread and butter (v)	£4.5
British bresaola, rocket, parmesan, herb oil (gf)	£9.5
Ham hock and cheddar nuggets	£5.6
House olives (gf, pb)	£4.5
Jalapeno poppers cream cheese, bacon crumb (gf)	£7



# The Orator

Spirited dining,  
drinking  
& debate.

## Small & Grazing Plates

Cauliflower and cumin soup (gfo,v) Curried oil and pickled raisins	£8
Gravlax (gf) Pickled beetroot, sour cream and dill	£9.5
Pork Rillettes (gf) Apple and beer chutney, toast, watercress	£8
Potted mackerel (gfo) Guinness and treacle soda bread, pickled cucumber	£9

Roast carrots (v) Pickled fennel, coconut yoghurt, chilli, coriander, dhuka	£8
Welsh rarebit A traditional British dish with toasted bread topped with melted cheese, ale and mustard sauce.	
• With candied jalapenos, pickled shallots and watercress (v)	£8
• With honey glazed ham and house pickles	£9.5
• With smoked haddock, spring onion and dill	£10.5

## Dining Experiences

Take a look at our latest dining experiences and occasions online. Scan the code or ask our friendly staff for more information on offers and experiences.

[enquiries@theoratorcambridge.co.uk](mailto:enquiries@theoratorcambridge.co.uk)



Buffalo wings (gf)	£9	5 wings
Buttermilk fried chicken wings in our house sauce with blue cheese dip	£11	7 wings
	£18	12 wings
Cauli 65 (gf, pb)	£7	5 bites
Curried cauliflower bites with our chilli sauce, coconut yoghurt, coriander	£9	7 bites
	£15	12 bites

## Sides

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

## Bowls

Served small or large

Roasted beetroot (v, pb, gf)  
Red and white chicory, rocket, pear, goats curd, candied walnuts

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

4 Bean Chili (pb)  
Cornbread, coconut yoghurt, crispy onion, fresh chilli and coriander

Marinated grilled aubergine (pb)  
Bulgur wheat, slow roast cherry tomato, rocket and herb salad

Mac and cheese (v)  
Topped with parmesan, crispy onions and spring onions, house slaw

Sm/Lge

£8 / £11.5

£7.5 / £11

£8 / £11

£8.5 / £12

£7 / £9.5

## Bites

Add to your bowl

Slow cooked pork belly (gf) £5.5

Crispy chicken thigh (gf) £4.5

Tandoori spiced coley (gf) £5

3 Falafel (pb) £3

Grilled chorizo £4.5

3 Buffalo wings (gf) £4

3 Cauli 65 (gf, pb) £3

## Big Plates

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

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

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

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

Celeriac schnitzel (pb) £14  
Red wine braised lentils, watercress, walnut

Thyme and garlic pork chop (gfo) £18.5  
Stuffed onion, kale, crispy onions, jus

Steak flatbread £17.5  
Red onion jam, Roquefort, crispy onions, lettuce, tomato and herbs

Chicken flatbread £15.5  
Chilli sauce, kimchi, grilled spring onion, lettuce, tomato and herbs

Falafel flatbread (pb) £14.5  
Chilli sauce, tahini, yoghurt, lettuce, tomato and herbs

## Steaks

6oz Bavette (gf) £21

8oz Sirloin (gf) £29

8oz Rib eye (gf) £33

All served with dressed watercress and fries. Add a steak sauce.

• Blue cheese hollandaise	£4	• Butchers sauce	£4
• Bearnaise	£3.5	• Bone marrow butter	£3
• Peppercorn	£3.5	(gf)	



## Desserts

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

Apple, blackberry and calvados trifle (v) £8.5

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

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



Cheeses from Rennet and Rind  
A selection of the best British cheeses. Served with crackers, celery, grapes and spiced tomato chutney

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" - Siliey, 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



### 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%.		£5.9
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

Classic Cocktails		
Espresso Martini	Vodka, Kahlua, espresso	£11.5
Pornstar Martini	Vanilla vodka, Passoa, passionfruit puree, prosecco	£11.5
Cosmopolitan	Vodka, Triple Sec, lime, cranberry	£10.5
Aperol Spritz	Aperol, prosecco, soda	£9.2
Negroni	Gin, Campari, sweet vermouth	£10.5

Lent Cocktails		
Order in the Chamber	Malfy Bloody Orange Gin, lemon, caramel	£9.5
Elderflower Spritz	Gin, Elderflower cordial, apple, prosecco	£9
Point Of Information	Pimms, ginger ale, seasonal fruit	£10
Cucumber Filibuster	Tequila, Bergamot liqueur, lemon, mediterranean tonic, cucumber	£10.5
The 1967	Tawny Port, Crème de Mure, lemon, cinnamon, lemon thyme, foamer	£10

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


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

## 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!



The Orator

Spirited dining,  
drinking  
& debate.