

The Orator Brunch

Eggs Your Way
Fried/Scrambled/Tofu/Poached
On sourdough toast 9

Add to your plate
Bacon +4
Smoked Salmon +5
Spinach +3.5
Mushrooms +2
Slow roasted 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 11
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

Cauliflower and cumin soup (gfo,v) 8

Gravlax (gf) 9.5
Pickled beetroot, sour cream and dill

Pork Rillettes (gf) 8
Apple and beer chutney, toast, 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: gfo option

Lunch

Welsh rarebit 8
With candied jalapenos, pickled shallots and watercress
(v)

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	<i>Vodka and tomato juice</i>	£9
Smokey Mary	<i>Mezcal and jalapenos</i>	£10
Big Mary	<i>Bourbon and ginger beer</i>	£9
One for Ainsley	<i>House classic with sherry</i>	£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)	<i>Please ask your server which we have on offer</i>
Lucky Saint, Lager, Germany, ABV 0.5%, 330ml bottle	£4.2



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Union Member?

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



Lent Cocktails

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

Non-Alcoholic Cocktails

Pre Debate	<i>Seedlip 108, pineapple juice, raspberries</i>	£7.5
Shirley Temple	<i>Ginger ale, lime juice, grenadine</i>	£7
Verdict thyme	<i>Everleaf Forest, cranberry, aromatic tonic, thyme</i>	£7.5
A Shrubberty!	<i>Blackberries and raspberries, cranberry, lime</i>	£7.5
Sour patch	<i>Lime, mint, lemonade</i>	£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