

The Orator



Snacks

- Trio of Dips** (suitable for 2 persons) ^{(gf)(v)} 12.5
An array of dips bursting with flavour, served with crisp flatbreads. Artichoke dip, Olive tapenade and Baba Ghanoush.
- Tenderstem** ^{(gf)(v)} 5.5
Charred Tenderstem Broccoli served with fermented chilli and garlic honey and cajun spiced flaked almonds
- Marinated Olives** ^{(gf)(pb)} 4.5
Italian olives infused with our homemade marinade of roasted spices and citrus fruits
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Burgers

- Brisket Burger** ^(gf) 15.0
East Anglian tender beef brisket rubbed with harissa, slow cooked overnight served with sweet onion jam, cheddar cheese, beef tomato, baby gem lettuce on our signature pretzel bun with fries
- Grilled Chicken Thigh Burger** ^(gf) 15.0
Succulent grilled chicken thigh served with fermented chilli sauce, house pickles and baby gem lettuce, served on our signature pretzel bun with fries

Fish

- Salted Coley** ^(gf) 15.0
Roasted coley served with spiced pepper stew and accompanied with batata harra potatoes

Flatbreads

Served with shredded baby gem, homemade fermented chilli sauce, fresh red onion, tomato salsa, soft herbs and our house ferments. Generously filled with;

- Lightly Spiced Falafel** ^(pb) 14.0
- Tender Grilled Chicken Thigh** 15.0
- Marinated Pork Tenderloin with Rose Harissa** 15.0

Sharing (Small or Large)

- Roasted Rainbow Carrot** ^{(gf)(v)} 10.0/15.0
Roasted Rainbow Carrot served on baba ghanoush, sumac mixed salad, marinated artichokes and sun blushed tomatoes
- Roast Cauliflower** ^{(gf)(v)} 10.0/14.0
Buttery roasted cauliflower served with a creamy, spicy chipotle infused crème fraiche, mixed leaf salad and sumac vinaigrette
- Last Bite of Summer** ^{(gf)(pb)} 8.0/12.0
Our take on a french classic, Ratatouille
- Tomato and Plum** ^{(gf)(v)} 10.0/14.0
Mixed fresh tomatoes served on mixed leaves with a base of orange blossom crème fraiche
- Sardine Fillets** ^(gf) 8.0/12.0
Torched sardine fillets served with a saffron mayo potato salad, roasted red pepper, pickled garlic and pickled rock samphire
- Plaice** ^(gf) 14.0/28.0
Fillets of Plaice served with warm Artichoke dip, pickled rock samphire and citrus new potato
- Pan Seared Bavette** 19.60/22.0
Pan seared Bavette Steak, Potato rosti, green harissa, rocket and sundried tomato served with our fermented chilli sauce
- Chicken Tajine** 12.0/22.0
Rich and fragrant chicken thigh, marinated and slow braised, served with bulgar wheat, olives, lemon, pomegranate and feta
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Sides

- Salanova Lettuce, Green Tahini, Black Sesame** ^(pb) 4.5
- Tabbouleh, Couscous, Fresh Parsley** ^(pb) 4.5
- Heritage Tomato and Red Pepper Salad** ^(pb) 4.5
- Triple Cooked Chips** ^(pb) 5.0
- Fries** ^(pb) 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

100% of our tips go to our staff.

Discover
more



Puddings

All **5.0**

an affordable indulgence to round off your meal

Peach Diplomat ^{(gf)(v)}

Roasted Peaches, Creme Diplomat, Raspberries and Caramel Shards

Baklava ^(v)

Layered filo pastry filled with chopped nuts, sweetened with syrup, honey and served with vanilla ice cream

Vanilla Panna Cotta

Creamy classic Panna Cotta, with rose jelly, pistachio nuts and poached pear

Carrot Cake ^(pb)

Plant based carrot cake with delicious salted caramel and coconut yoghurt

White Chocolate Cheesecake

Deconstructed cheesecake served on a shortbread base, rich indulgent mascarpone cheesecake with lemon curd and elderflower delights

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