



Did you know all profits generated at The Orator go to support The Cambridge Union and its charitable efforts? Thank you!

Snacks

Charcuterie Plateau (GFO) <i>Selection of Italian Charcuterie, Cheese, Cornichon, House Bread, Marinated Artichokes, & Apple Chutney.</i>	20.0
Deep Fried Brussel Sprouts with Balsamic Glaze (GF, V) 🌲 <i>Fried Brussel Sprouts, Honey, Balsamic Glaze.</i>	5.0
Camembert (GFO, V) <i>Baked Camembert, Honey, Truffle Oil, House Bread.</i>	12.0
House Breads and Flavoured Butters (PBO) <i>Homemade Focaccia, Ciabatta, Selection of Butters</i>	5.0

Bar Snacks

Tony's Nuts (GF, V) <i>Sweet & Spiced House Roasted Nuts.</i>	5.0
Olives (GF, PB) <i>Italian Olives Marinated in citrus Fruits & Spices</i>	5.0

Sharing & Small Plates

Spiced Parsnip Soup (GFO, PB, V) 🌲 <i>Spiced Parsnip Soup with House Focaccia.</i>	7.0/12.0
Open Ravioli 🌲 <i>Open Ravioli, Beef, Tomato and Pecorino</i>	9.0/18.0
Pigeon (GF) <i>Smoked Pigeon, Artichoke Puree, Roast Quince Gel, Buttered Kale & Crispy Artichoke Skin.</i>	6.0/12.0
King Prawns <i>Corn Custard, White Wine Sauce, Crispy Corn</i>	8.0/16.0
Mushroom Parfait (GFO, PB) 🌲 <i>Mushroom Parfait, Red Onion Jam and House Focaccia</i>	8.0/12.0

Sides

Buttered Seasonal Greens (GFO, PBO, V)	4.5
Pomme Puree (GF, V)	5.0
Cabbage Pierre Koffman (GF)	5.0
Scarlet Salad (GF, PB)	5.0
Fries (GF, PB)	4.5

Meat

Brisket Burger (GFO) <i>Slow Cooked Beef Brisket, Onion Jam, Burger Sauce, Cheddar Cheese, Beef Tomato, Lettuce</i>	17.0
Bourguignon (GF) 🌲 <i>Featherblade of Beef Bourguignon, Pomme Puree, Carrots, Kale & Roscoff Onion</i>	24.0
Turkey (GFO) 🌲 <i>Turkey Breast, Potato Rosti, Deep Fried Sprouts, Seasonal Veg, Cranberry, Bread Sauce, Seasonal Veg</i>	24.0
Pork Belly (GF) <i>Honey Glazed Crispy Pork Belly, Romanoff Potato, Koffman Cabbage, Cider Sauce</i>	20.0

Fish

Salted Coley (GF) <i>Salted Coley, Butternut Squash, Confit Leeks, Tomato & Truffle Dressing</i>	20.0
Seabass (GF) <i>Seabass, Burnt Chilli Butter, New Potatoes, Seasonal Greens</i>	20.0

Veg

Romanesco (GF, V) 🌲 <i>Roasted Romanesco, Cauliflower and Roquefort Puree, Toasted Hazelnuts, Golden Raisins, Red Wine Jus</i>	18.0
Scarlet Salad (GF, PB) <i>Mixed Leaf, Kale, Fennel, Mixed Seeds, Orange & Paprika Dressing.</i>	12.0
Beetroot Tartin (PB) <i>Beetroot & Roscoff Onion Tarte Tatin, Maple Syrup, Balsamic, Rocket, Plant Based Feta</i>	16.0

🌲 Celebrating Christmas? 🌲

Follow the Christmas Tree for our Festive Set Menu

Enjoy a Snack or Small Plate + Main + Dessert

£36pp

And enjoy a glass of House Prosecco on us

(1 glass per guest or 1 bottle per 4 guests)

Dishes may contain allergens. Please let your server know of any allergens or intolerances.
All tips and gratuities go directly to our team.

GF - Low Gluten, GFO - Low Gluten Option
PB - Plant Based, PBO - Plant Based Option
V - Vegetarian