

# The Orator

*Spirited dining,  
drinking  
& debate.*

## *Apertifs*

<b>Love Grows</b>	10.5
<i>Rum, Passionfruit Liqueur, Vanilla, Rosemary, Lime</i>	
<b>Blackberry Bianco</b>	10.5
<i>Tequila, Blackberry Liqueur, Prosecco Syrup, Tonic, Lime</i>	
<b>Elderflower Gin Fizz</b>	10.0
<i>Gin, Aperol, Elderflower, Tonic, Lemon</i>	

## *Snacks*

<b>House Breads and Flavoured Butters</b> <small>(v, pbo)</small>	7.0
<i>Homemade Focaccia, Ciabatta, Selection of Butters</i>	
<b>Tony's Nuts</b> <small>(gf, v)</small>	7.0
<i>Sweet &amp; Spiced Homemade Roasted Nuts</i>	
<b>Olives</b> <small>(gf, pb)</small>	7.0
<i>Italian Olives Marinated in citrus Fruit &amp; Spices</i>	

## *Big Plates*

<b>Orator Burger</b> <small>(gfo)</small>	19.0
<i>8oz Patty, Onion Jam, Burger Sauce, Melted Cheddar Cheese, Beef Tomato, Lettuce, Milk Bun. Served with fries</i>	
<b>Bavette</b> <small>(gf)</small>	26.0
<i>6oz Steak, Truffle Roscoff Onion, Horseradish Slaw, Fries. Served with your choice of Garlic Butter or Peppercorn Sauce</i>	
<b>Chicken Schnitzel</b>	20.0
<i>Herb Crusted Chicken Breast, Caper &amp; Lemon New Potatoes, Roasted Garlic &amp; Parsley Butter, Pickled Fennel Remoulade</i>	
<b>Salted Coley</b> <small>(gf)</small>	20.0
<i>Roasted Butternut Squash, Confit Leeks, Tomato &amp; Truffle Dressing</i>	
<b>Seabream</b> <small>(gf)</small>	22.0
<i>Charred Purple Sproated Broccoli, Bisque, Seasonal Veg, Seafood Cracker</i>	
<b>Dirty Vegan Burger</b> <small>(gfo, pb)</small>	19.0
<i>Homemade Bean &amp; Seasonal Veg Patty, Vibrant Pesto, Melted Vegan Cheese, Beef Tomato, Lettuce, Vegan Milk Bun. Served with fries</i>	
<b>Celeriac Katsu Curry</b> <small>(gfo)</small>	18.0
<i>Poached Celeriac Schnitzel, Katsu Carrot Puree, Fresh Apple, Pickled Vegetable Salad</i>	

## *Sharing & Small Plates*

<b>Charcuterie Plateau</b> <small>(gfo)</small>	15.0
<i>Selection of Italian Charcuterie, Cheese, Cornichon, Apple Chutney, House Bread</i>	
<b>Camembert</b> <small>(gfo, v)</small>	16.0
<i>Honey, Truffle Oil, House Bread</i>	
<b>Soup of the day</b> <small>(Please ask your server)</small>	7.0
<i>Served with House Focaccia and Butter</i>	
<b>Crispy Gnocchi</b> <small>(v)</small>	8.0/14.0
<i>Creamy Goats Curd, Fresh Lemon &amp; Pinot Grigio Veloute, Crispy Parsley</i>	
<b>Caesar Croqueta</b>	9.0/15.0
<i>Confit Chicken, Sweet Anchovies, Parsley, Romaine Lettuce Pesto, Parmesan Crisp</i>	
<b>Albondigas</b> <small>(gfo, pbo)</small>	10.0/16.0
<i>Your choice of Spanish Meatballs or our Homemade Vegan 'Meatballs'. Baked in a lightly spiced, rich tomato &amp; red pepper sauce. Topped with Gremolata</i>	
<b>Bruschetta</b> <small>(pb, gfo)</small>	8.0/14.0
<i>Chargrilled Courgette &amp; Globe Artichoke, Vegan Feta. Served on toasted Focaccia</i>	
<b>Scarlet Salad</b> <small>(pb, gf)</small>	9.0/15.0
<i>Mixed Leaf, Kale, Fennel, Mixed Seeds, Orange &amp; Paprika Dressing</i>	

## *Sides*

<b>Marinated Courgette &amp; Parmesan Salad</b> <small>(gf)</small>	5.0
<b>Caper &amp; Lemon New Potatoes</b> <small>(v)</small>	
<b>Horseradish Slaw</b> <small>(v, gf)</small>	
<b>Fries</b> <small>(pb)</small>	

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*

