

To be savoured not shared
Main Plates

Seabream (gf) 18.0
Roasted seasonal vegetables, creamy bisque & a sea-food cracker.

Chicken Schnitzel 16.5
Crispy breaded chicken Breast, roasted garlic & parsley Butter, caper & lemon new potatoes & a sumac mixed salad.

Orator Burger (gfo) 16.0
Two smashed patties, onion jam, burger sauce, melted cheddar cheese, beef tomato, lettuce, milk bun served with fries.

Dirty Vegan Burger (gfo, pb) 16.0
Homemade bean patty, romaine lettuce pesto, melted vegan feta, beef tomato, tetteuce, vegan milk bun. Served with fries.

Flatbreads
Served with caramelised caponata, sumac rocket salad roasted red pepper & pickled red onion. Generously topped with your choice of:

Marinated Chicken Breast (gfo) 17.0
Spiced Vegan Kofta (gfo, pb) 16.0

Closing arguments worth considering
Desserts

Pistachio & Chocolate Cake with raspberry puree 7.0

Feta & Basil Cheesecake with strawberry salsa 6.5

Sticky Coffee Cake with vanilla ice cream 6.0

Lemon Posset with shortbread (pb) 6.5

Roasted Pineapple (pb, gf) 6.0
with chocolate soil & coconut sorbet

Sorbet (pb, gf) 6.0
please ask your waiter for todays selection

The Orator

for those fostering friendships

Sharing Plates

Our take on tapas. Small plates are suitable as starters or two for a main. A large is suitable as main dish or as a sharing starter.

British Heritage Tomato Salad (v) 8.0/13.0
Gazpacho, driftwood goats cheese, basil gel & crispy capers.

Crispy Gnocchi (v) 8.0/14.0
Creamy goats curd, fresh lemon velouté & crispy parsley.

Caesar Croqueta 9.0/15.0
Stuffed with confit chicken, parsley & parmesan. Served with romaine lettuce pesto, caesar dressing & a parmesan crisp.

Cured Chalk Stream Trout 9.0/16.0
Juniper & limed cure roasted rainbow beetroot, pickled blackberries, watercress & a new potato salad.

Bruschetta (pb, gfo) 8.0/14.0
Chargrilled courgette, globe artichoke, & vegan feta, served on toasted focaccia.

Roasted British Asparagus (pb, gf) 8.0/15.0
Homemade smokey baba ghanoush, sumac mixed salad, marinated artichokes & sun blushed tomatos.

100% of our tips and service charge go to our team

Discover more: www.cus.org

“

To graze during deliberation

Snacks & Nibbles

British Charcuterie Board (for 2-4 people)(gfo) 16.0
A selection of sliced cured meats, creamy artichoke pate, grapes & focaccia bread.

Homemade Bread (v, pbo) 5.5
Focaccia & sourdough with salted British butter.

Tony's Nuts (gf, v) 4.5
Sweet spiced homemade roasted nuts.

Olives (gf, pb) 4.5
Italian olives.

Trio of Dips (gfo, v) 13.5
Spiced sumac beetroot hummus, smoky baba ghanoush and caramelised caponata, served with flatbread crisps.



Some Additional Points of Interest

Marinated Courgette & Parmesan Salad (gf) 4.0

Caper & Lemon New Potatoes (v) 4.0

Celeriac & Fennel Remoulade (gf, v) 4.0

Fries (pb) 4.0

English Leaf Salad (gf, pb) 4.0

Dishes may contain allergens. Please speak to a member of our staff if you have any dietary requirements.

*v: vegetarian / pb: plant-based / pbo: plant-based option
 gf: gluten free / gfo: gluten-free option*