

To be savoured not shared
Main Plates

Seabream (gf) 18.0
Roasted asparagus, bisque, seasonal vegetables & a seafood cracker.

Chicken Schnitzel 16.5
Herb crusted chicken breast, caper & lemon new potatoes, roasted garlic & parsley butter served with a pickled fennel remoulade.

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, smokey tomato sauce, melted vegan feta, beef tomato, lettuce, vegan milk bun served with fries.

Flabreads
Served with caramelised caponata, house ferments, soft herbs, fresh rocket salad & pickled red onion. Generously topped with your choice of:

Slow Braised Brisket (gfo) 18.0

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 today's 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 & pinot grigio velouté with crispy parsley.

Caesar Croqueta 9.0/15.0
Confit chicken, sweet anchovies, parsley, romaine lettuce pesto & 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 tomatoes.

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

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To graze during deliberation

Snacks & Nibbles

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

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*