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*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  
*Marinated 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 (v, gf)** 4.0

**Caper & Lemon New Potatoes (v, gf)** 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

# 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)** 8.0/14.0  
*Gazpacho, driftwood goats cheese, basil gel & crispy capers.*

**Crispy Gnocchi(v)** 9.0/14.0  
*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 & 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*

*We operate as a cash free site- thank you for your understanding*

*Discover more: [www.cus.org](http://www.cus.org)*

*To be savoured not shared*  
**Main Plates**

**Seabream (gf)** 18.0  
*Roasted seasonal vegetables, creamy bisque & seafood 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, lettuce, 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:*

**Slow braised beef brisket (gfo)** 18.0

**Marinated Chicken Breast (gfo)** 16.0

**Spiced Vegan Kofta (gfo, pb)** 17.0

*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** 6.5

**Lemon Posset with shortbread(pb)** 6.5

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

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