

The Orator

Bar Snacks

House Pickles	4.0
Bread & Butter Pickles, Pickled Guindilla Chillies, Balsamic Onions	
Bread & Butter	5.5
Handmade Focaccia, Stir Bakery's Sourdough, Butter	
Trio of Dips (PB)	13.5
Butter, Bean and Lemon, Htipiti, Beetroot Ajo Blanco, Flatbreads	
Speck & Cornichons	8.0
Focaccia Crumb, Shaved Parmesan, Balsamic	
Spiced Cashews	4.5
Nocellara Olives	4.5
Fries (GF)	4.0
Add Parmesan & Truffle Oil for +2.5	
Pigs in Blankets	5.5
Pickled Chillies	4.5

Oh, go on then!

Orator Spritz	11
Chat to your server for the current seasonal recipe	
Pornstar Martini	12.5
Vanilla Vodka, Passionfruit, Prosecco	
Aperol Spritz	11
Aperol, Prosecco, Soda	
Bellini	9.5
Prosecco, Peach Purée	
Champagne	14.5
Brut Souverain Henriot, France	

Charcuterie & Cheese Board (GFO)	24
Selection of 2 cheeses, Charcuterie, House Pickles, Focaccia, Grapes, Quince & Pear Chutney	

Small Plates

Crispy Gnocchi	9.0
King Peter Ham, Sriracha Mayo, Tomato Salt	
Tiger Prawns	12
Nduja Pil Pil, Sourdough, Herbs	
Whitebait & Calamari	9.0
Lemon Aioli, Lime	
Korean BBQ Chicken Skewer (GF)	8.5
Cucumber, Carrot & Coriander Salad	
Beef & Horseradish Croquettes	9.0
Burnt Onion Mayo, Watercress	
Quinoa & Goats Cheese Salad (PB)(GF)	7.5
Roasted Sweet Potato, Rocket, Dijon Dressing, Za'atar	
Mushroom Paté (PB)	8.5
Pickled Messiah Oyster Mushrooms, Crispy Shallots, Sourdough, Spiced Plum Jam	

A little goes far

Timeless classics

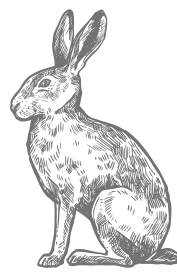
Mains

6oz Bavette Steak (Medium Rare)	24
Fries, Beer & Balsamic Shallot, Sundried Tomato Butter, Watercress. Add a choice of either Tourné Garlic or Whiskey & Peppercorn sauce for +3.5	
8oz Ribeye (Medium)	28
Fries, Beer & Balsamic Shallot, Sundried Tomato Butter, Watercress. Add a choice of either Tourné Garlic or Whiskey & Peppercorn sauce for +3.5	
Beef Short Rib for Two (Slow Cooked)	59
Gochujang Marinade, Pickled Cabbage, Bao Buns, Coriander & Cucumber Salad, a choice of Rice or Fries and Two Sauces: Tourné Garlic Sauce or Green Chilli Sauce. Portion for one: 29.5	

Union Smash Burger (GFO)	19
A union of tastes and friendships. Stir Bakery's Brioche Bun, Two Burton's Burger Patties, Cheese+s' Oglesfield, Kale & Damson's Caramelised Onions, Bread & Butter Pickles and Tomato, Burger Sauce, Fries	

Chicken Schnitzel	16.5
Chilli Sauce, Lime Mayo, Burnt Lemon, a choice of: Rice, Cajun Fries or Mixed Salad	
Sage & Fennel Porchetta	22
Roasted Butternut Squash, Kale, Cider Sauce, Crispy Sage	
Baked Monkfish Tail	21
Serrano Ham, New Potatoes, Buttered Kale, Samphire, Chargrilled Lemon	

Pasta Arrabbiata (PB)	14.5
Rigatoni Pasta, Overnight Red Wine Arrabbiata Sauce, Parmesan, Basil Add Prawns or Chicken for +4.5	
Aubergine Katsu (PB)	19
Sticky Rice, Chillies, Coriander, Crispy Spring Onion Swap for Chicken for +3.0	
Messiah Mushroom Burger (PB)(GFO)	18
Pickled White Cabbage, Smoked Vegan Cheese, Fries	



President's Special
Served every Friday & Saturday
A bespoke meal created by our Head Chef, served at this week's Debate Dinner

The Ages have it!

Sides

Some additional points of interest

Fries (GF)	4.0	Courgette & Fennel Salad	4.5
Add Parmesan & Truffle Oil for +2.50		Shaved Courgetti, Pickled Fennel, Sweet & Spicy Almonds	
Green Salad	4.5	Deep Fried New Potatoes	4.0
Cucumber, Avocado, Lemon Dressing		Watercress Mayo	
Tenderstem© Broccoli	4.5	Whiskey & Peppercorn Sauce	3.5
Chilli & Lemon Butter			
Buttered Mushrooms	4.5	Garlic Tourné Sauce	3.5
Rice	3.5	Green Chilli Sauce	3.5

Desserts

Giant Profiterole	7.5	Orange Sponge Cake	7.5
Crème Diplomat, Vanilla Ice Cream, Chocolate Sauce, Pistachio Soil		Lime Sauce, Coconut Sorbet, Candied Orange Peel, Lime Zest	
Strawberry & Raspberry Cheesecake (PB)	8.5	Salted Caramel Chocolate Marquise (PB)	7.0
Vegan Cheese, Berries & Chocolate Soil, Mint		Lemon & Ginger Biscuit, Candied Buckwheat	
Sticky Toffee Pudding (GF)	7.5	Crème Brûlée (GF)	7.5
Toffee Sauce, Vanilla Ice Cream		Berries, Mint	
Ice Cream & Sorbet	6.5	Affogato	5.5
Three scoops: (Ice Cream) Chocolate, Vanilla, Strawberry, (Sorbets) Blackcurrant, Mango, Raspberry		Union Espresso, Vanilla Ice Cream Add Baileys, Kahlua, or Amaretto for +4.5	



The Orator is a cashless venue. For allergen information, scan the QR code or ask a member of our team.

(PB) - Plant Based
(GF) - Gluten Free
(GFO) - Gluten Free Option

100% of our profits go to The Cambridge Union Society, registered charity no. 1136030. Go to www.cus.org to learn more.