

The Orator

Dining Room Set Menu 38 for three courses

STARTERS

Tiger Prawns

Nduja Pil Pil, Sourdough, Herbs

Whitebait & Calamari

Lemon Aioli, Lime

Beef & Horseradish Croquettes

Burnt Onion Mayo, Watercress

Quinoa & Goat Cheese Salad ^{(PB)(GF)}

Roasted Sweet Potato, Rocket, Dijon Dressing, Za'atar

Mushroom Paté ^(PB)

Pickled Messiah Oyster Mushrooms, Crispy Shallots, Sourdough, Spiced Plum Jam

MAINS

Medium Rare 6oz Bavette Steak +6.0 surcharge

Fries, Beer & Balsamic Shallot, Sundried Tomato Butter, Watercress

Chicken Schnitzel

Chilli Sauce, Lime Mayo, Burnt Lemon, served with Rice, Fries, or Mixed Salad

Sage & Fennel Porchetta

Roasted Butternut Squash, Kale, Cider Sauce, Crispy Sage

Baked Monkfish Tail

Serrano Ham, New Potatoes, Buttered Kale, Samphire, Chargrilled Lemon

Aubergine Katsu ^(PB)

Sticky Rice, Chillies, Coriander, Crispy Spring Onion

DESSERTS

Giant Profiterole

Crème Diplomat, Vanilla Ice Cream, Chocolate Sauce, Pistachio Soil

Orange Sponge Cake

Lime Sauce, Coconut Sorbet, Candied Orange Peel, Lime Zest

Strawberry & Raspberry Cheesecake ^(PB)

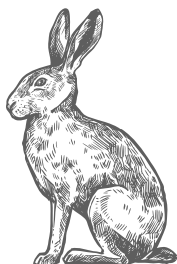
Vegan Cheese, Berries & Chocolate Soil

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

Crème Brûlée ^(GF)

Berries, Mint



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.