

# The Orator

## Bar Snacks

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

*Oh, go on then!*

<b>Orator Spritz</b>	<b>11</b>
Chat to your server for the current seasonal recipe	
<b>Pornstar Martini</b>	<b>12.5</b>
Vanilla Vodka, Passionfruit, Prosecco	
<b>Aperol Spritz</b>	<b>11</b>
Aperol, Prosecco, Soda	
<b>Bellini</b>	<b>9.5</b>
Prosecco, Peach Purée	
<b>Champagne</b>	<b>14.5</b>
Brut Souverain Henriot, France	
<b>Charcuterie &amp; Cheese Board</b> <i>(GFO)</i>	<b>24</b>
Selection of 2 cheeses, Charcuterie, House Pickles, Focaccia, Grapes, Quince & Pear Chutney	

## Small Plates

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

## Timeless classics

## Mains

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

<b>Union Smash Burger</b> <i>(GFO)</i>	<b>19</b>
A union of tastes and friendships. <i>Stir Bakery's</i> Brioche Bun, Two <i>Burton's</i> Burger Patties, <i>Cheese+s'</i> Oglesfield, <i>Kale &amp; Damson's</i> Caramelised Onions, Bread & Butter Pickles and Tomato, Burger Sauce, Fries	
<b>Chicken Schnitzel</b>	<b>16.5</b>
Chilli Sauce, Lime Mayo, Burnt Lemon, a choice of: <i>Rice, Cajun Fries or Mixed Salad</i>	
<b>Sage &amp; Fennel Porchetta</b>	<b>22</b>
Roasted Butternut Squash, Kale, Cider Sauce, Crispy Sage	
<b>Baked Monkfish Tail</b>	<b>21</b>
Serrano Ham, New Potatoes, Buttered Kale, Samphire, Chargrilled Lemon	

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



**President's Special**  
*Served every Friday & Saturday*

*The Ages have it!*

A bespoke meal created by our Head Chef, served at this week's Debate Dinner

## Sides

## Some additional points of interest

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

## Desserts

<b>Giant Profiterole</b>	<b>7.5</b>	<b>Orange Sponge Cake</b>	<b>7.5</b>
Crème Diplomat, Vanilla Ice Cream, Chocolate Sauce, Pistachio Soil		Lime Sauce, Coconut Sorbet, Candied Orange Peel, Lime Zest	
<b>Strawberry &amp; Raspberry Cheesecake</b> <i>(PB)</i>	<b>8.5</b>	<b>Salted Caramel Chocolate Marquise</b> <i>(PB)</i>	<b>7.0</b>
Vegan Cheese, Berries & Chocolate Soil, Mint		Lemon & Ginger Biscuit, Candied Buckwheat	
<b>Sticky Toffee Pudding</b> <i>(GF)</i>	<b>7.5</b>	<b>Crème Brûlée</b> <i>(GF)</i>	<b>7.5</b>
Toffee Sauce, Vanilla Ice Cream		Berries, Mint	
<b>Ice Cream &amp; Sorbet</b>	<b>6.5</b>	<b>Affogato</b>	<b>5.5</b>
Three scoops: <i>(Ice Cream)</i> Chocolate, Vanilla, Strawberry, <i>(Sorbets)</i> 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](http://www.cus.org) to learn more.