



THE ORANGE
PUBLIC HOUSE & HOTEL

British Royale 10

*Homemade British blackcurrant cassis,
Coates & Seely English Sparkling wine*

Aperol Spritz 9.5

*Aperol, Jeio Valdobbiadene
Organic Prosecco, soda*

Rhubarb & Orange Spritz 11

*Tanqueray Flor de Sevilla, white vermouth,
rhubarb bitters, rhubarb & hibiscus tonic*

STARTERS & SHARING

- Stone-baked bread, salted butter 2.5
- Chilli salt squid, smoked chilli & lime 9
- Pork croquette, baked apple sauce 9
- Poached trout, English peas, spiced seaweed cracker 9.5
- Broad bean Scotch egg, smoked aioli 8.5
- Charred mackerel, cucumber, fennel, lemon pickle 9
- Cured beef, artichokes, watercress mayonnaise, pecorino 11
- Burrata, heritage tomatoes, red onion marmalade, pesto 10

MAINS

- Pan-fried hake, slow-roasted tomatoes, pea & clam sauce 19.5
- Celeriac, mushroom, spinach & pine nut Wellington, truffle dressing 16
- Whole roasted sole, artichokes, sea herbs, gooseberry relish 25
- Pan-roasted chicken, fondant potato, leeks, pancetta & baby onion jus 19.5
- Lamb rump, black olive gnocchi, tenderstem broccoli, plum jus 22
- Stuffed courgette flowers, tomato & fennel ragout, thyme dressing 16.5
- Grass-fed rib eye, watercress, broad beans, green peppercorn sauce 24
- Dry-aged beef burger, smoked bacon, Cheddar, fries 16.5
- Chicken Caesar salad, pancetta, soft boiled egg, croutons, white anchovies 14
- Today's house pie 16.5

WOOD FIRED PIZZAS

Our pizzas are homemade from wheat flour, then hand-stretched before being baked in our traditional wood fired oven.

- Buffalo mozzarella, tomato & basil 9 / 14
- Parma ham, rocket, parmesan, cherry tomatoes 10.5 / 16
- Courgette, burrata, pickled chilli 10.5 / 16
- Italian sausage, blue cheese, caramelised walnuts 10 / 15.5
- Calzone; beef ragù & mozzarella 16

SIDES

- Plain fries 4.5 | Truffle & parmesan fries 5.5 | Snow peas, peas, broad beans 5
- Minted Jersey Royals 4.5 | Roasted beetroot, chive crème fraîche, walnuts 4.5 | Bitter leaf salad 4.5

An optional 12.5% service charge will be added to your bill. Please inform our staff if you have any dietary or allergen requirements.

Lyons Hill

Supply rare breeds namely White Park beef & Hebridean lamb. White Park cattle grow to full maturity in no less than 3.5 years, as opposed to commercial beef sold at 18 months. The Hebridean lamb is a smaller breed growing to full maturity between 14 – 18 months, against the normal 6 months. All of the produce we receive is grass fed, sustainable and with full traceability.

Chalk Stream Trout

This fish is sustainably caught from the rivers Test & Itchen where the Chalk streams flow. Due to the fact the rivers flow through the hills of Hampshire the waters of these streams are alkaline, which makes the water uncommonly, but incredibly clear. These are fast flowing rivers, which means the fish have to work hard to keep swimming, keeping them lean.

Lyme Bay

With daily landings from the local fishermen at Lyme Bay, fish are delivered from the sea to our kitchens in less than 24 hours. The Blue Marine Foundation work to protect the biodiversity of Lyme Bay meaning everyone benefits, from Fishermen to conservationists and chefs. The conservation reserve ensures the best practice and management of fish and shellfish stocks.



TRECORRAS
Farm



HUNTSHAM
Farm



CASTLEMEAD
Poultry



LYONS HILL
Farm



CHALK STREAM
Reserve



LYME BAY
Reserve



BRIXHAM
Fish Market

GREAT BRITAIN
and
IRELAND



Castlemead

Cotswold White chicken are fed on locally grown milled cereals, and grow to maturity in 10-12 weeks. Then hung for two days to allow the flavour of meat to grow. Bred from the Chinese Mallard, Peking duck over time has found it's way to our shores.

Trecorras Farm

Kid goats are usually slaughtered at birth, however Trecorras Farm create a healthy environment for the goats to grow, and help supply the increasing demand for goat meat. Housed in open barns which offer shelter whilst enabling the goats to express their natural behaviours.

Huntsham Farm

This 400 year old family run farm specialise in rare-breeds such as Middle White Pork; with a higher fat content than most modern meat, the texture and taste it creates is superior. Considered endangered this animal would be extinct if it were not for rare-breeding.

OUR FAMILY

Cubitt House is a locally run independent business, showcasing a collection of fine public houses and hotels; The Thomas Cubitt, The Alfred Tennyson, The Orange, The Grazing Goat and The Coach Makers Arms that proudly serve the neighbourhoods of Belgravia, Knightsbridge, Pimlico and Marylebone.