



THE ORANGE
PUBLIC HOUSE & HOTEL

Classic Bloody Mary 10

*Ketel One, tomato juice, homemade
spice mix, lemon, celery*

Spicy Beet Mary 10

*Ketel One, beetroot & apple juice, naga chilli,
sriracha salt, cornichons, celery*

Carrot Mary 10

*Ketel One, carrot juice, naga chilli,
sriracha salt, cornichons, celery*

STARTERS & SHARING

Stone-baked bread, salted butter 2.5

Chilli salt squid, smoked chilli & lime 9

Pork croquette, baked apple sauce 9

Smoked salmon, celeriac remoulade, black garlic, rye 10.5

Broad bean Scotch egg, smoked aioli 8.5

Whiskey cured beef, artichokes, watercress mayonnaise, pecorino 11

ROASTS

All served with roast potatoes, homemade Yorkshire pudding, carrots, parsnips, green beans, gravy.

Traditional breed beef sirloin 23

Middle White Pork, crackling, apple sauce 21

Celeriac, mushroom, spinach & pine nut Wellington 18.5

Creamed spinach 5 | **Cauliflower cheese** 5

SHARING ROASTS

*We locally and sustainably source all our meat in Britain, and butcher it on site meaning we can offer interesting cuts
which change weekly. All sharing roasts come with roast potatoes, homemade Yorkshire puddings, carrots,
parsnips, spring greens and gravy for the table.*

Special sharing joint for two or more M/P

Whole Castlemead chicken for two 22 *per person*

Salt Marsh lamb shoulder for four or more 22 *per person*

MAINS

Stuffed courgette flowers 16.5
tomato & fennel ragout, thyme dressing

Today's house pie 16.5

Pan-fried hake 19.5
baked courgette, slow-roasted tomatoes, pea & clam sauce

Dry-aged beef burger 16
smoked bacon, Applewood Cheddar, fries

WOOD FIRED PIZZAS

Buffalo mozzarella, tomato, basil 9/14

Parma ham 10.5/16
rocket, parmesan, cherry tomatoes

Courgette 10.5/15.5
burrata, pickled chilli

Italian sausage 10/15.5
blue cheese, caramelised walnuts

Calzone, beef ragù & mozzarella 16

SIDES

Plain fries 4.5 | Truffle & parmesan fries 5.5 | Snow peas, peas, broad beans, lardo 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



BRIXHAM
Fish Market



LYME BAY
Reserve

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.