

SMALL PLATES

3 SMALL PLATES FOR £18.95
5 SMALL PLATES FOR £29.95

HUMMUS /vg	£6.45
Warm pitta, marinated olives	
SOUP OF THE DAY	£6.45
Warm bread	
SALT & PEPPER CALAMARI	£8.95
Lemon mayo	
CRISPY CAULIFLOWER BITES /vg	£7.45
Chipotle hot sauce	
HALLOUMI FRIES /v	£7.45
Mint yoghurt, molasses	
BUTTERMILK FRIED CHICKEN	£8.95
Garlic mayonnaise	
LAMB KOFTA	£8.95
Pitta bread, tzatziki	
KOREAN CHICKEN SKEWERS	£7.95
Ginger, fresh coriander, chilli, citrus mayo	
HAM & CHEESE CROQUETTES	£6.95
Mustard mayo	
PORK BELLY BAO BUNS	£7.95
Gochujang glaze, chilli, fresh coriander	
PRAWN COCKTAIL	£9.45
King prawns, Marie Rose sauce, lettuce, avocado, lemon	
Upgrade to Lobster Cocktail + £2.00	
CHICKEN WINGS	£8.95
Hot Sauce / BBQ / Korean	

SHARING ROAST

Served in our famous monster Yorkie with your choice of three meats and a jug of proper gravy
£33.95 – SERVES TWO

BURGERS

Exclusively sourced from Smithfield market, all 6oz beef pattys are made using our own signature blend.

BIG FEAST	£19.95
2 x 6oz patties, smoked Monterey Jack, burger sauce, lettuce, tomato, pickles, skin on fries	
CLASSIC	£15.95
6oz patty, burger sauce, lettuce, tomato, pickles, skin on fries Add: Cheese £0.50	
MAC DADDY BURGER	£17.95
6oz patty, American cheese, burger sauce, streaky bacon, mac & cheese croquette, onion jam, lettuce, tomato, pickles, skin on fries	
BUTTERMILK FRIED CHICKEN	£16.95
Garlic mayonnaise, lettuce, tomato, pickles, skin on fries	
CAJUN CHICKEN BURGER	£16.95
Grilled chicken breast, mayo, lettuce, tomato, pickles, skin on fries	
PLANT BURGER /vg	£15.95
Ketchup, cheese, lettuce, tomato, pickles, skin on fries	
HALLOUMI /v	£15.95
Grilled aubergine, red pepper, basil mayo, lettuce, tomato, pickles, skin on fries	
+ UPGRADE YOUR BURGER	
Bacon / Cheese / Jalapeños	£1.00
Mac & cheese croquette	£2.00

THE ORANGES & LEMONS

SUNDAY & BANK HOLIDAY MENU

SHARERS

MEZZE BOARD	£14.95
Hummus, taramasalata, lamb kofta, grilled halloumi, stuffed vine leaves, olives, pitta bread	
DIRTY FRIES	£8.95
Cajun fries, cheese, jalapeños, tomato, pickled red onion, sriracha, garlic mayo	
Add: Beef chilli	£3.95
NACHOS	£9.95
Guacamole, salsa, sour cream, jalapeños	
Add: Beef chilli	£3.95

ROASTS

All roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables, Yorkie & proper gravy

LEG OF LAMB	£18.95
Mint sauce	
BEEF SIRLOIN	£18.95
Horseradish sauce	
CORNFED CHICKEN SUPREME	£16.95
Stuffing	
PORK BELLY	£16.95
Apple sauce	
MUSHROOM & CASHEW	£15.95
WELLINGTON /vg	
JUNIOR ROAST	£9.50
12 and under	

PIZZA

12" STONEBAKED

MARGHERITA /v	£11.45
Tomato, mozzarella, basil, olive oil	
PEPPERONI	£13.45
Tomato, mozzarella, pepperoni	
MEAT FEAST	£14.45
Tomato, mozzarella, ham, pepperoni, chicken, bacon	
HALLOUMI /v	£13.45
Tomato, mozzarella, roquito pepper, olives, sweet chilli drizzle	
BBQ CHICKEN	£13.45
BBQ, mozzarella, onions, red peppers	

SIDES

BEER BATTERED ONION RINGS /vg	£3.95
SKIN ON FRIES /v	£3.95
CHUNKY CHIPS /v	£3.95
GARLIC BREAD	£3.95
SIDE SALAD	£3.95
COLESLAW	£3.95
TENDERSTEM BROCCOLI	£3.95
ROAST POTATOES	£3.95
JUG OF GRAVY	£1.95
STUFFING	£1.95
CAULIFLOWER CHEESE	£3.95

Allergies: Our kitchen handles allergens, including milk, eggs, wheat, peanuts, soy, shellfish, fish, celery, crustaceans, mustard, sesame, and tree nuts. While we take precautions, cross-contamination is possible. Please inform your server of any allergies before ordering.
/v – Vegetarian /vg – Vegan /gf – Gluten-free

MAINS

PIE OF THE DAY /v option available	£18.95
Mash or chunky chips, garden peas, proper gravy	
FISH & CHUNKY CHIPS	£18.45
Ale battered cod, tartare sauce, mushy peas	
CHICKEN SCHNITZEL	£17.45
Breaded chicken cutlet, fried egg, streaky bacon, skin on fries, house salad	
SAUSAGE & MASH	£15.95
Cumberland sausages, mashed potato, crispy onions, proper gravy	
THAI PENANG CURRY /vg	£13.95
Cauliflower, peppers, mange tout, rice	
Add: Grilled chicken £3.95 / King prawns £4.95	
PAN-FRIED SEABASS	£16.95
Roasted garlic & herb new potatoes, tenderstem broccoli, lemon Beurre Blanc	
CLASSIC BEEF CHILLI	£14.95
Tortilla chips, sour cream, rice	
CLASSIC CAESAR SALAD	£12.95
Add: Grilled chicken £3.95	
Halloumi £2.95 / Streaky bacon £1.95	
GREEK SALAD	£13.95
Tomatoes, cucumber, red onion, olives, feta, olive oil, oregano	
Add: Lamb kofta £3.95	
MEDITERRANEAN TART /vg	£12.95
Mediterranean vegetables, house salad, skin on fries	

ROAST WRAPS

All the best bits of a Sunday roast, wrapped up in a giant yorkshire pudding and ready to roll. Filled with roast potatoes, cauli cheese, and a pot of rich gravy for dipping.

CHOOSE FROM:

CHICKEN & STUFFING £9.95
BEEF BRISKET Horseradish £12.95

DESSERTS

STICKY TOFFEE PUDDING /v	£7.95
Caramel sauce, vanilla ice cream	
CHOCOLATE BROWNIE /gf	£7.45
Vanilla ice cream	
WARM APPLE PIE /vgo	£7.45
Custard or vegan ice cream	
STRAWBERRIES & CREAM	£7.95
CHEESECAKE	
Vanilla ice cream	
KNICKERBOCKER GLORY /gf	£6.95
Summer berries, strawberry sauce, vanilla ice cream, whipped cream, Maraschino cherry	
AFFOGATO	£5.95
Double shot of espresso, vanilla ice cream, biscuit Add: Amaretto £3.50	
BANANA SPLIT	£6.95
Banana, vanilla ice cream, whipped cream, chocolate sauce, Maraschino cherry	
ICE CREAM & SORBET SELECTION	£5.95
3 scoops – Ask your server for flavours!	

THE ORANGES & LEMONS WINE LIST

WHITE WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
SAUVIGNON BLANC – PATERSON’S GROVE	New Zealand	Gooseberry, lychee flavours, mineral finish	7.25	9.65	28.95
DRY WHITE – MARCEL HUBERT	France	Fruity & dry, easy-drinking wine	6.00	8.00	23.95
CHABLIS – ALAIN GEOFFROY	France	Steely & refreshingly dry, mineral & tropical notes	8.50	11.35	33.95
CHENIN BLANC – KLEINDAL	South Africa	Pear, guava & ripe yellow stone fruits, crisp & fresh	7.00	9.35	27.95
CHARDONNAY – ST MARC /VG	France	Juicy, white peach & tropical fruit on the nose	7.25	9.65	28.95
SAUVIGNON BLANC – CONCHA Y TORO	Chile	Fresh & bright, citrus, gooseberry & pear fruits	7.25	9.65	26.95
RIOJA BLANCO – EL COTO	Spain	Un-oaked made using mainly Viura, zesty acidity	7.50	10.00	29.95
SANCERRE – DOMAINE ANDRE NEVEU	France	Refined & elegant, generous, stone-fruit flavours	9.00	12.00	35.95
CHARDONNAY – CONCHA Y TORO	Chile	Alluring aromas of pineapple, citrus & vanilla	7.25	9.65	28.95
PICPOUL – COMBE ROUGE	France	Apple, pear, lime, lemon, light-bodied, crisp	7.50	10.00	29.95
PINOT GRIGIO	Italy	Typically crisp & elegant, almondy	7.00	9.35	27.95
LAXAS ALBARIÑO	Spain	Pineapple & mango with refreshing citrus flavours	8.50	11.35	33.95
GAVI DI GAVI – DOCG CONTE DI ALARI	Italy	Delicate, aromatic, floral palate with peachy undertones	8.50	11.35	33.95
SAUVIGNON BLANC – CLOUDY BAY 2023	New Zealand	Citrus, stone fruits & herbs nose, fresh mineral palate	–	–	42.95

RED WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
PINOT NOIR – LOS GANSOS	Chile	Enveloping, velvety, rich but refreshing with light tannis	7.25	9.65	28.95
CABERNET SAUVIGNON – CONCHA Y TORO	Chile	Fruit-bomb with a lush black gateaux flavour	7.25	9.65	28.95
CÔTES DU RHÔNE	France	Strong white pepper smell, sweet, spicy red cherry taste	7.25	9.65	28.95
BEAUJOLAIS – CÔTES DE BROUILLY	France	Refreshing light-bodied wine, subtle strawberry flavours	8.00	10.65	31.95
SHIRAZ – THE LANDINGS /VG	Australia	Blackcurrant, plum fruit, hint of spice	7.25	9.65	28.95
RICH & FRUITY RED – MARCEL HUBERT	France	Typical southern blend, ripe & juicy	6.00	8.00	23.95
BORDEAUX – CHÂTEAU TABUTEAU ST. EMILION	France	Strong blackcurrant & a long finish	8.75	11.65	34.95
MERLOT – CONCHA Y TORO	Chile	Red black fruit combine, mocha, hints of ripe fig	7.25	9.65	28.95
RIOJA TEMPRANILLO – SIGLO	Spain	Deep mulberry, cinnamon, cherry, plum fruit, vanilla	8.00	10.65	31.95
MALBEC – TRIVENTO	Argentina	Mouth watering & voluptuous with juicy soft tannins	8.00	10.65	31.95
PINOTAGE – KLEINDAL	South Africa	Plum, blackberry, full bodied, hints of prunes & banana	7.25	9.65	28.95
AMICALE – CANTINE DI ORA	Italy	Full bodied, blackberry flavours, hint of oak & spice	7.75	10.35	30.95
PRIMITIVO SALENTO DOPPIO	Italy	Juicy red plums & red cherries – rounded, warm & silky	7.50	10.00	29.95
NUITS ST GEORGES - DOMAINE CHAUVENET 2022	France	Velvety smooth red, ripe fruit character, big soft tannins	–	–	59.95
CHATEAUNEUF DU PAPE – GRAND TINEL 2012	France	Ample fruit flavours, herb aromas, strong spicy character	–	–	53.95
MARGAUX – LA DAME D’ANGLUDET 2019	Bordeaux	Supple dark fruits, liquorice, spice notes, ripe tannins	–	–	49.95
ST JULIEN – LES FIEFS DE LAGRANGE 2015	France	Soft & round palate, notes of fresh black fruits & spices	–	–	55.95

ROSÉ

	Country of origin	Tasting Notes	175ml	250ml	Bottle
BLUSH ROSÉ – CONCHA Y TORO	Chile	Berries, rose petals, ripe, generous, long dry finish	7.25	9.65	28.95
PINOT GRIGIO BLUSH – CA DEL LAGO /VG	Italy	Hints of cranberries, zingy citrus, fruity red berry flavours	6.75	9.00	26.95
ZINFANDEL ROSÉ – HIGHBRIDGE	USA	Sweet, strawberry bubblegum	7.00	9.35	27.95
PROVENCE – HENRI GAILLARD ROSÉ	France	Strawberries, raspberries, exotic fruits, well balanced	8.25	11.00	32.95
WHISPERING ANGEL CHATEAU D’ESCLANS 2023	France	Perfumed, elegant summer fruits, cherry	Half-bottle: 23.95	Bottle: 40.95	Magnum: 76.95

CHAMPAGNE & SPARKLING

	Country of origin	Tasting Notes	200ml bottle	125ml	Bottle
PROSECCO SPUMANTE	Italy	Elegant, delicate lemon flavours, fine bubbles	9.95	–	27.95
PROSECCO SPUMANTE ROSÉ	Italy	Delicate red berry notes, crisp, refreshing style	9.95	–	27.95
PAUL LANGIER BRUT NV	France	Celebratory champagne, fruit, soft, appealing acidity	–	7.95	30.95
LANSON BLACK LABEL NV	France	Light, dry, persistent mousse & a fruit finish	–	–	48.95
VEUVE CLICQUOT YELLOW LABEL	France	Very fresh nose with mineral notes, flowers, yellow and citrus fruits	–	–	59.95
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV	France	Creamed cherry, raspberry puree, almond biscotti, fleur de sel, pink grapefruit zest	–	–	89.95

125ml glass available on request