

THE ALFRED
T E N N Y S O N

Working Lunch
Two courses £20pp

Leisurely Lunch
Three courses £30pp
with a glass of Prosecco, Cubitt House wine or beer of your choice.

S T A R T E R S

Slow-cooked hen's egg, English peas, speck
Hebridean lamb croquettes, courgette, spiced yoghurt

M A I N S

Rabbit & mushroom pie, potato mash, heritage carrot salad
Chalk stream trout, Jersey Royal potatoes, broccoli, crayfish dressing

D E S S E R T S

Tonka bean buttermilk pudding, lemon curd, meringue
Bramley apple pie, salted caramel, pecans, vanilla ice cream

London
EveningStandard
FOODMONTH

*Please inform a staff member if you have any dietary or allergen requirements.
Kindly note that we are unable to substitute any dishes from the a la carte menu.*



THE ORANGE
PUBLIC HOUSE & HOTEL

Working Lunch

Two courses £20pp

Leisurely Lunch

Three courses £30pp

with a glass of Prosecco, Cubitt House wine or beer of your choice.

STARTERS

Castlemead duck terrine, roasted apricots, toasted sourdough

Salmon & cod fish cakes, nasturtium mayonnaise, gem lettuce

MAINS

White Park beef burger,
buttermilk dressing, red pepper relish, smoked cheddar

Hay gnocchi,
smoked garlic cream, broad beans, turnips & new season onions

DESSERTS

Vanilla rice pudding, baked rhubarb, ginger crumble

Carrot cake, pecans, vanilla ice cream

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STARTERS

Courgette & basil soup, goat's curd

Rabbit Scotch egg, spiced mayonnaise

MAINS

Pan-fried cod,

turnips, cod croquette, green beans, gooseberry chutney

Trecorras Farm kid goat burger,

bacon & bourbon jam, smoked garlic mayonnaise, house-made gherkins

DESSERTS

Lemon curd parfait, elderflower fritters, sorrel

Pistachio cake, raspberry mousse & summer berries

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STARTERS

Potted Waveney Valley pork shoulder,
peach chutney, fig & almond bread

Prawn & crab cake,
broad beans, rocket, spiced mayonnaise

MAINS

Open-steak sandwich,
horseradish cream, beef fat Béarnaise, truffle fries

Castlemead chicken breast,
Jersey Royal potatoes, English peas, chorizo, red pepper dressing

DESSERTS

Chocolate brownie, crème fraîche ice cream

Bramley apple pie, salted caramel, vanilla ice cream, walnuts

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