



THE ORANGE
PUBLIC HOUSE & HOTEL

SET LUNCH MENU
2 Courses £27

STARTERS

Watercress soup, lovage pesto & puffed wild rice

Chilli salt squid, smoked chilli & lime

Heritage beetroot, sheep's curd, hazelnut, black olives, whiskey dressing

MAINS

Lyme Bay market fish

Smoked ham, chicken, leek & mushroom pie, chervil mash

Nettle gnocchi, courgette flower, pickled peppers, charred lemon

SIDES £4

Fries, plain or with truffle & parmesan

Celeriac & beetroot slaw, yoghurt

Spring greens

Roast sweet potato, goats cheese & celery

Jersey Royals, shallot & sherry dressing

Tomato, cucumber & feta salad

Please inform our staff if you have any dietary or allergen requirements



THE ORANGE
PUBLIC HOUSE & HOTEL

SET LUNCH MENU

3 Courses £31

STARTERS

Watercress soup, lovage pesto & puffed wild rice

Chilli salt squid, smoked chilli & lime

Heritage beetroot, sheep's curd, hazelnut, black olives, whiskey dressing

MAINS

Lyme Bay market fish

Smoked ham, chicken, leek & mushroom pie, chervil mash

Nettle gnocchi, courgette flower, pickled peppers, charred lemon

SIDES £4

Fries, plain or with truffle & parmesan

Celeriac & beetroot slaw, yoghurt

Spring greens

Roast sweet potato, goats cheese & celery

Jersey Royals, shallot & sherry dressing

Tomato, cucumber & feta salad

PUDDINGS

Orange & olive oil almond cake, Marsala custard, raisins

Pineapple carpaccio, citrus, mint, frozen yoghurt

Single origin milk chocolate cremeux, dark chocolate crumbs, pistachios

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THE ORANGE
PUBLIC HOUSE & HOTEL

SET MENU 1 £39

STARTERS

Watercress soup, lovage pesto & puffed wild rice

Pan-fried cod, apple & radish salad, smoked roe

Heritage beetroot, sheep's curd, hazelnut, black olives, whiskey dressing

MAINS

Lyme Bay market fish

Castlemead chicken breast, asparagus, broccoli & broad beans, black garlic, nasturtium pesto

Nettle gnocchi, courgette flower, pickled peppers, charred lemon

PUDDINGS

Orange & olive oil almond cake, Marsala custard, raisins

Pineapple carpaccio, citrus, mint, frozen yoghurt

Single origin milk chocolate cremeux, dark chocolate crumbs, pistachios



THE ORANGE
PUBLIC HOUSE & HOTEL

SET MENU 2 £46

STARTERS

Watercress soup, lovage pesto & puffed wild rice

Castlemead duck leg, asparagus & poached duck egg, & tarragon Hollandaise

Cornish crab, beer batter scraps, pea shoots, cucumber, wild garlic mayonnaise

Heritage beetroot, sheep's curd, hazelnut, black olives, whiskey dressing

MAINS

Poached Chalk stream trout, wild garlic, salt cod fritters, horseradish cream

Castlemead chicken breast, asparagus, broccoli & broad beans, black garlic, nasturtium pesto

Nettle gnocchi, courgette flower, pickled peppers, charred lemon

Cardington grass-fed beef rib eye, smoked chilli & garlic butter, fries

PUDDINGS

Vanilla rice pudding, baked rhubarb, ginger crumble

Pineapple carpaccio, citrus, mint, frozen yoghurt

Single origin milk chocolate cremeux, dark chocolate crumbs, pistachios



THE ORANGE
PUBLIC HOUSE & HOTEL

SUNDAY SET MENU £38

STARTERS

Watercress soup, lovage pesto & puffed wild rice

Pan-fried cod, apple & radish salad, smoked roe

Heritage beetroot, sheep's curd, hazelnut, black olives, whiskey dressing

MAINS

Cardington grass-fed beef rib eye

Waveney Valley pork, apple sauce

Norfolk Horn lamb, mint sauce

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Orange & olive oil almond cake, Marsala custard, raisins

Pineapple carpaccio, citrus, mint, frozen yoghurt

Single origin milk chocolate cremeux, dark chocolate crumbs, pistachios

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