



THE ORANGE  
PUBLIC HOUSE & HOTEL

37 PIMLICO ROAD LONDON SW1W 8NE  
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STARTERS

Wood fired pizza bread <i>(rocket pesto / chilli / tomato, rosemary &amp; shallots)</i>	5.00
Carlingford rock oysters, shallot dressing & lemon (6)	11.50 / (12) 21.50
Mushroom & chilli soup, sautéed wild mushrooms, goat’s cheese croute	7.00
Steak tartare, quail’s egg, truffle aioli, potato & rosemary sourdough, lambs leaf salad	9.00
Salt cod croquettes & fried calamari, lemon & dill mayonnaise	8.50
Pork, fennel & Manchego Scotch egg, mustard dressing	8.00
Seared Yellowfin tuna carpaccio, beetroot, artichokes, black olive dressing	9.50
Char grilled Cornish mackerel, aubergine & fennel ragout, toasted ciabatta	8.00
Beetroot & artichoke tart, red wine poached quince & soft herb salad, merlot dressing	7.50

SALADS

Bocconcini mozzarella, grilled courgette, new potato & black olive salad, basil dressing	10.50
Corn fed chicken, roasted butternut, red onion & baby gem salad, sherry dressing	11.00
Grilled prawn, semi dried tomato, red pepper & fennel salad, citrus dressing	11.00
Seared beef, beetroot, wheat berry, fennel & radish salad, pomegranate dressing	11.00

WOOD FIRED PIZZAS

SPELT BASE *(white pizza)*

Laverstoke Farm buffalo mozzarella, aubergine, peppers, courgettes & fresh basil	9.50 / 15.00
H. Forman & Son smoked salmon, watercress & horseradish mascarpone	9.50 / 15.00
Trealy Farm cured pork, gorgonzola dolce, black olives & baby spinach	9.50 / 15.00

WHEAT BASE

Laverstoke Farm buffalo mozzarella, tomato & basil	9.00 / 14.00
Prawn, octopus, potato, Laverstoke Farm buffalo mozzarella, chilli & tomato	9.50 / 15.00
Prosciutto, grilled aubergine, baby artichoke, wild mushrooms & Fivemiletown goat’s cheese	9.50 / 15.00
Laverstoke Farm buffallo mozzarella, fontina, buffalo ricotta, potato, rosemary & rocket dressing	9.50 / 15.00

Spelt base pizzas are white pizzas which have the toppings added after baking and contain lower carbohydrates than wheat base pizza.

MAINS

Market fish	16.50
Anglesey mussels, Guinness, shallot & cheddar sauce, pommes frites	14.00
28 day dry aged Rose County Farm rib eye, watercress salad, hand cut chips, Béarnaise	19.50
Bacon wrapped corn fed chicken breast, roasted ceps, wild mushroom risotto, glazed Brussels sprouts	17.50
Seared Royal Estate venison, roast pumpkin gnocchi, watercress, blackberry jus	27.50
Champagne braised rabbit, black olives, sage & smoked bacon polenta	19.00
Pan fried sea bass fillet, potato & celeriac rosti, Swiss chard, baby leeks, pea sauce	16.50
Roasted West Devon lamb rump, baby artichokes, truffled mash & roasted garlic	19.50
Chicken & tarragon pie, pink fir potatoes, broccoli & crispy shallots	14.50
Fivemiletown goat’s cheese & potato terrine, pear & baby spinach salad, walnut dressing	14.50

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

SIDES £3.50

- Chunky chips / Pumpkin & crispy sage / Garlic creamed spinach
- Pear, pecorino & rocket salad / Savoy cabbage & smoked bacon
- Lincolnshire cheddar & truffle macaroni / Mashed potatoes

FOR THE LITTLE ONES

Small wood fired Margherita and home made ice cream	7.50
Some of our dishes are available in half portions at half the price for children. Please ask your waiter.	

SUNDAY ROAST *available on Sundays from 12pm*

28 day aged Castle of Mey beef rib	19.50
Kilravock Farm pork rack, spiced plum chutney	17.00
Suffolk chicken, sage & bacon stuffing	16.50

Served with traditional trimmings & seasonal vegetables

BREAKFAST

The Orange breakfast is served daily from 8am-11:30am.  
Please ask a member of staff for the full menu.

DESSERTS

Vanilla cheesecake, compressed apricots, pistachio ice cream 2008 Cadillac, Ch. Fayau, Bordeaux, FRA (90ml)	7.00 5.00
Baked chocolate mousse cake, autumn berry compote, clotted cream NV Finest Reserve Port, Quinta de la Rosa, Douro, Port (90ml)	7.00 5.00
Pecan tart, sea salt caramel ice cream 2008 Cadillac, Ch. Fayau, Bordeaux, FRA (90ml)	7.00 5.00
Apple & cherry crumble, cherry ice cream 2010 Coteaux du Layon, Baumard, Loire Valley, FRA (90ml)	7.00 5.00
Port roasted figs, mascarpone cream, cinnamon doughnuts NV Finest Reserve Port, Quinta de la Rosa, Douro, Port (90ml)	7.00 5.00
Homemade ice creams & sorbets (per scoop)	1.50
Selection of country cheeses & biscuits NV Finest Reserve Port, Quinta de la Rosa, Douro, Port (90ml)	11.00 5.00

THE ORANGE HOTEL ROOMS

The Orange has four beautiful bedrooms on the second floor. Each room features a king size bed, en suite bathroom, air conditioning and free Wi-fi. Room service from the bar and restaurant is also available.

PRIVATE HIRE

From drinks and canapés to three course meals, we have the perfect space for private celebrations, weddings, birthdays, christenings and corporate events.

FOOD

Our menu reflects our passion for simple, rustic and uncomplicated food and we make every effort to obtain our ingredients from sustainable sources.