

the Orange Bird

Wednesday to Saturday
10am – 2.30pm

Breakfast

Chocolate babka French toast, seasonal fruits & crème fraiche V 6.5

The Depot Bakery almond croissant V 2.5

Sourdough toast & butter V 2.5 add jam 0.5

Eggs Benedict – poached eggs on homemade English muffin with hollandaise and your choice of:
crispy streaky bacon 8.0 buttered spinach V 7.5 smoked salmon 8.0

Poached eggs on sourdough toast V 5.5

Greek yogurt, granola, fruit compote V 6.0

Brunch

Charred avocado on sourdough toast, toum, charred chilli, capers, parsley, lime, onion, crispy shallots Vg 9.0
Add crumbled feta V 1.0 or smoked salmon 1.0

Smoked salmon on Cape seed loaf, sour cream, pickled fennel, red onion, golden raisins 7.5

Confit duck and chorizo hash, poached egg, hollandaise, house pickles 11.0

Hash brown fries, honey chilli butter, labneh V 5.0

Brunch Sandwiches

Streaky bacon, fried egg, cheddar, pickled onion, charred tomato jam on brioche bun 7.0

Spiced sausage patty, fried egg, cheddar, pickled onion, charred tomato jam on brioche bun 7.0

Or swap sausage for sticky BBQ pork belly 2.0

Avocado, fried egg, cheddar, guindilla peppers, charred tomato jam, crispy shallots on brioche bun V 8.0

Christmas bookings now being taken
Whole restaurant or smaller groups.
From Thursday 25 November. Please ask for details.

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12pm – 2.30pm

Lunch

the Cuban – BBQ pork rump, smoked ham, house pickles, emmental cheese, Dijon mustard on sourdough 6.0

Sticky BBQ pork belly, BBQ pineapple, maraschino cherry, spicy cucumber relish 10.0

Watermelon salad, burnt orange dressing, fried peanuts, crispy shallots, mint Vg 5.5

Grilled Isle of Wight tomatoes on toasted sourdough, rosehip & hazelnut dressing, crispy shallots, herbs, pickled green strawberries Vg 6.0 (add burrata 1.0)

Curry butter chip butty V 5.0

Herb labneh, pickled fennel & golden raisins, grilled OB flatbread V 6.0

Add pan fried chorizo 2.0

Snacks & sides

Curry butter triple cooked chips V 4.0

Smoked salmon 3.0, bacon 3.0, sausage 3.0, chorizo 2.0, fried egg V 1.0, spinach Vg 2.0, pork belly 3.0

Limpopo biltong 3.0, Nocerella olives Vg 2.5, Smoked almonds Vg 3.0

OB pickles Vg 2.0, BBQ mayo V 0.4

OB Ices & desserts

Wild blueberry ice cream V 4.0

Strawberry eton mess ice cream V 4.5

Peanut butter ice cream, turtle brownie pieces, dulce de leche V 4.5

Chocolate sorbet, malted milk ice cream V 4.5

Chocolate sorbet, raspberry & fig leaf sorbet Vg 4.5

Turtle brownie V 3.5 - add scoop of ice cream 1.5

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Soft drinks

Norfolk Cordial
& sparkling water 2.5
& Sheffield tap water 2.0

Flavours available: Rhubarb, Orange & Ginger, or Redcurrant & Grapefruit, or
Blackcurrant & quince or Tom's homemade Elderflower & lemon

Lemonaid 3.0
Flavours available: Passionfruit, Ginger, Blood Orange

Apple/Orange juice 1.75

Sparkling water 2.0

Coca Cola/Diet Coke/Coke Zero 2.8

San Pellegrino lemon/orange 2.8

Cawston Press Juice carton - Apple & Berry or Apple & Mango 1.5

Hot Drinks

Cupper's Choice filter coffee 2.5 (1 free refill)

espresso	2.0	americano	2.3
flat white	2.6	cappuccino	2.6
latte	2.9	mocha	3.0

Iced latte 3.0

Iced filter coffee 2.5

Mug of Yorkshire tea 2.0 (1 free refill)

Pot of Canton Tea for 1 2.6

Wild Rooibos, Triple Mint, Earl Grey, Chocolate Noir

(decaff and oat milk available)

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Wine

White

	Glass	Carafe	Bottle
Domaine Horgelus (France) Vg Colombard/Sauvignon Blanc Gorgeous tropical fruit, easy to drink	4.5	15	18.5

Red

Familie Bastida (Spain) Tempranillo Packed full of bramble fruits & vanilla	4.5	15.5	19.0
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Rosé

Olivier Coste rosé (France) Vg Dry but with a hint of sweet citrus – drink with a sunny day!	4.5	15.5	19.5
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Cider

Sxollie Cider (330ml) Cider from SA – taste the apples not the sugar			4.0
Rosie's Pig rhubarb cider			4.0

Beer

Lagunitas IPA			4.0
Devil's Peak lager (330ml) South Africa's drink of choice			4.5
Jack Black Cape Pale Ale (340ml) A session ale from Cape Town			4.5
Devil's Peak no alcohol lager (330ml)			2.5

Spirits (50ml unless stated)

Caperitif & tonic Vermouth with South African botanicals			5.0
Pangolin gin & tonic			7.0

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