

# 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 toasted sourdough, 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.

# the Orange Bird

Wednesday to Saturday  
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

Fire roasted squash on toast, goats curd, pumpkin seed honeycomb, crispy sage V 6.0

Curry butter chip butty V 5.0

## 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

Plum & vanilla ice cream V 4.0

Charred fig & honey ice cream V 4.0

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

Pumpkin pie ice cream V 4.0

Chocolate sorbet, malted milk ice cream V 4.5

Chocolate sorbet Vg 4.0

Turtle brownie (pecan & caramel) V 3.5 - add scoop of ice cream 1.5

Fudge & Inca berry flapjack V 2.9

Biscoff banana bun Vg 3.6

TOUMRAIDER

Wednesday nights at the Orange Bird – kebabs & ice cream

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## Soft drinks

Norfolk Cordial  
& sparkling water 2.5  
& Sheffield tap water 2.0

Flavours available: Redcurrant & Grapefruit, or Strawberry & Lime, or  
Wild Elderflower

Lemonaid 3.0

Flavours available: Passionfruit, Ginger

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	2.2	americano	2.5
flat white	2.6	cappuccino	2.6
latte	3.0	mocha	3.1

Iced latte 3.0

Iced filter coffee 2.5

Mug of Yorkshire tea 2.2 (1 free refill)

Hot chocolate 2.9 plus cream & marshmallows 0.50

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

Vergel (Spain)Vg A beautiful blend that is easy to drink, With soft tannins and juicy fruit	5.0	16	19.5
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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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### Fizz

Salasar Cremant Gorgeous, fruity French fizz	5.5		21.5
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### Cider

Sxollie Cider (330ml) Cider from SA – taste the apples not the sugar			4.0
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### Beer

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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