

ORELLE

3 courses £75.00

Carotte (vg)

Slow cooked sand carrot, Jerusalem artichoke, golden raisin, truffle sauce

Saumon

Cured salmon ballotine, bbq cucumber, clementine, kohlrabi

Paté en Crôte

Duck liver, cranberry, charcoal, chestnut

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Choux Farçi (vg)

Barbeque choux farçi, king oyster mushroom, salsaify, chestnut, blood orange

Bar

Line caught sea bass, roasted gnocchi, cauliflower, Champagne & caviar velouté

Filet £10 supplement

36-day dry aged fillet, miso glazed carrot, shallot, potato purée, peppercorn sauce

Canard

Peking duck, pithivier, Brussel sprouts, confit beetroot, pomme dauphine, sherry jus

SIDES 5.50

Triple cooked new potatoes
(vg)

Potato purée
(v)

Tenderstem broccoli, garlic, chilli
(vg)

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Chocolate

Caribe 66% chocolate mousse, peanut, banana, miso

Mont Blanc

Chestnut vermicelli, vanilla, marshmallow

Fromage

Farmhouse cheeses, golden raisin & quince chutney, house oat biscuits
(Supplement £5.00)

(V) VEGETARIAN | (VG) VEGAN

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices