

ORELLE

SUNDAY MENU

2 courses £33.00 | 3 courses £38.00

Oysters

Porthilly Rock Oyster (Half dozen) (219 Kcal)

Salted gooseberry, Mignonette dressing

28.00

STARTERS

Tomate (615 Kcal)

Isle of Wight tomato, vanilla, Sherry vinegar, feta, cantaloupe

Betterave (v) (850 Kcal)

*Heritage beetroot tartare, parmesan, smoked almonds, preserved lemon
(vegan on request)*

Ballotine de Saumon (608 Kcal)

Cured salmon, nori, sea fennel, green grape, almond

Tartare (668 Kcal)

Longhorn beef tartare, marmite egg yolk jam, shimeji, parmesan tuile

Terrine (479 Kcal)

Chicken and guinea fowl terrine, sweetcorn, charred lettuce, sourdough

MAINS

Riz (v) (504 Kcal)

*Cep risotto, shaved mushroom, maitake, wild rice
(vegan on request)*

Daurade (965 Kcal)

Olive oil mash, taramasalata, rainbow chard, tapioca, lemon beurre blanc

Sunday roast

***Surlonge rôtie (1549 Kcal)**

35 day aged Cumbrian sirloin, Yorkshire pudding

***Porc (1907 Kcal)**

65-day aged pork belly, caramelised pear

***(Family style roast potato, buttered cabbage, cauliflower cheese, confit carrot, broccoli)**

Couronne de poulet rôti for two (1982 Kcal)

Roasted chicken crown, braised leg cabbage, roast potato, jus gras

DESSERTS

Choice of dessert from our desserts menu

(V) VEGETARIAN | (VG) VEGAN