



ORELLE

G R E L L E

TASTING MENU

St.Jacques

Orkney scallop ceviche, tomato emulsion, shiso, tomato ponzu (608 Kcal)

Malagouzia, Kalogeri, Papagiannakos, Greek, 2021 (100 ml)

Champignon (v)

Roasted king oyster tart, Cep puree, almond, pecorino (456 Kcal)

Pinot Noir, Kloster Eberbach, Rheingau, Germany, 2021 (100 ml)

Canard

Roast peeking duck, heritage beetroot, maitake, fermented blackcurrant (1012 Kcal)

Nachbil, Feteasca Neagra, Beltiug, Romania, 2018 (100 ml)

Chocolat

68% dark chocolate cremeaux, cookie, yuzu, vanilla (986 Kcal)

Graham's, '20yr old Tawny', Port, Portugal,(100 ml)

Macarons (223 Kcal)

£75 per person

4 Wine flight for £55 per person

Available Monday to Saturday 17:30 – 21:00

Please note our tasting menu has been designed to be ordered from the entire table.

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 include VAT.

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CHEF'S TASTING MENU

Snacks

Nyetimber, 'Cuvee Chérie' Demi Sec, West Sussex, England, NV (125 ml)

St.Jacques

Orkney scallop ceviche, tomato emulsion, shiso, tomato ponzu (608 Kcal)
Malagouzia, Kalogeri, Papagiannakos, Greek, 2021 (100 ml)

Champignon (v)

Roasted king oyster tart, Cep puree, almond (456 Kcal)
Pinot Noir, Kloster Eberbach, Rheingau, Germany, 2021 (100 ml)

Bar

Roast wild seabass, brassicas, spiced chicken consommé (520 Kcal)
Aj Adam, Riesling Feinherb Im Pfarragaten, Aj Adam, Germany, 2020 (100 ml)

Canard

Roast peeking duck, heritage beetroot, maitake, fermented blackcurrant (1012 Kcal)
Nachbil, Feteasca Neagra, Beltiug, Romania, 2018 (100 ml)

Pre-dessert

(140 Kcal)

Framboise

White chocolate mousse, raspberry & hibiscus compote, meringue, raspberry sorbet (684 Kcal)
Moscato d'Asti, G.D. Vajra, Barolo Piemonte, 2022 (125ml)

Macarons (223 Kcal)

£95 per person

6 Wine flight for £85 per person

Available Monday to Saturday 17:30 – 21:00

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