

ORELLE

Desserts

Chocolat et Yuzu (986 Kcal)

Milk chocolate mousse, walnut brownie, yuzu caramel, vanilla ice cream

2021, Baunard, Carte D'Or, Coteaux du Layon, Loira Valley 75ml £9.00

£12.00

Noisette (718 Kcal)

Chocolate madeleine, hazelnut, whipped pannacotta, salted caramel ice cream

2021, Kardos, 'Tundérmese', Hungary, 75ml £8.00

£10.00

Noix de coco (832 Kcal)

Coconut parfait, choux, pineapple cream, coconut cream

2022, G.Vajara Moscato d'Asti, Barolo, Piemonte, 125ml £10.00

£11.00

Framboise (684 Kcal)

White chocolate mousse, raspberry & hibiscus compote, meringue, raspberry sorbet

Nyetimber, Cuvéé Chérie, Demi Sec, West Sussex, 125ml £13.00

£10.00

Tiramisu (728 Kcal)

Mascarpone, coffee gel, madeleine, coffee ice cream

Manzanilla, Equipo Navazos, Spain 75ml £9.00

£11.00

Tofu (vg) (324 Kcal)

Tofu chocolate mousse, coconut crumb, English strawberry

2018, Vouvrain, 'Cuvéé Saint Martin', 'La Chantaignerie', 75ml £8.00

£9.00

After Dinner Cocktails

Coffee and Sugar Cane

Flor de Caña 12 Year Rum,

Espresso Coffee Cordial,

Demerara, Pedro Ximenez Sherry,

Antica Formula Vermouth

£14.50

Salted Caramel

Chairman's Spiced Rum, Hazelnut,

Salted Caramel,

Creme Cacao, Double Cream

£12.50

Belle Helene

Remy Martin VSOP, Crème de

Cacao, Blandy's Rich Madeira,

Pear, Vanilla, Chocolate Bitters

£15.50

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.