

O R E L L E

2 courses £33.00

3 courses £38.00

Monday to Saturday 12:00 to 14:30

Monday to Thursday 17:30 to 18:00

Tartelette de betterave (v) (850 Kcal)

Heritage beets tartare, parmesan, smoked almonds, preserved lemon

Saumon (336Kcal)

Spiced cured salmon, crème crue, barbecued cucumber, apple granita

Terrine de Poulet (620 Kcal)

Confit chicken, charred lettuce, chilli popcorn

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Cèleri – rave (Vg) (443 Kcal)

Celeriac risotto, pecorino romano, maitake mushrooms

Daurade (965 Kcal)

Pan-seared sea bream, olive oil mash, taramasalata, rainbow chard, tapioca, lemon beurre blanc

Joue de porc (620 Kcal)

Glazed pork cheek, Spelt ragu, Roscoff, beef jus

S I D E S 5 . 5 0

Triple cooked new potatoes

(vg) (459 Kcal)

Potato purée

(v) (531 Kcal)

Tenderstem broccoli, garlic, chilli

(vg) (176 Kcal)

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Noix de coco (832 Kcal)

Coconut parfait, choux, pineapple cream, coconut cream

Framboise (684 Kcal)

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

(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 include VAT.