

# O R E L L E

## Valentine's Day

£120 per person

### *Amuse bouche*

#### **Homard**

*Glazed lobster, charcoal, seaweed, melon*

#### **Betterave (v)**

*Barbecued heritage beetroot, seirass, apple dashi, almond gazpacho*

#### **Bar**

*Cornish sea bass, beluga lentil, octopus, roasted chicken consommé*

#### **Chevreuil**

*Lake District venison loin, celeriac, pommé anna, maitake, spiced jus*

*or*

#### **Côte de Boeuf for two**

*50-day aged 800g Côte de Boeuf, truffle mac & cheese, glazed carrot, bone marrow jus*

### *Pre-Dessert*

#### **Framboise**

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

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#### **(V) VEGETARIAN**

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

2000 Kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.