

O R E L L E

2 courses £29.00

3 courses £35.00

Monday to Saturday 12:00 to 14:30

Monday to Thursday 17:30 to 18:00

Betterave (v) (850 Kcal)

Heritage beets tartare, parmesan, smoked almonds, preserved lemon

Saumon (336 Kcal)

Cured salmon ballontine, clementine, sorrel, burnt cucumber, almond

Terrine (620 Kcal)

*Pork and venison terrine, barbecued carrot, walnut ketchup, pistachios, sourdough
£5.00 Supplement*

~

Celeri - rave (Vg) (443 Kcal)

Celeriac risotto, pecorino romano, maitake mushrooms

Daurade (965 Kcal)

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

Porc (620 Kcal)

Beetroot brined pork cutlet, fermented apple purée, black pudding, spelt, chicory

SIDES £ 5 . 5 0

Triple cooked chips

(vg) (459 Kcal)

Potato purée

(v) (531 Kcal)

Tenderstem broccoli, garlic, chilli

(vg) (176 Kcal)

~

Framboise (684 Kcal)

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

Tiramisu (728 Kcal)

Mascarpone, coffee gel, madeline, coffee ice cream

2 Wine flight £12.00

3 Wine flight £16.00

100ml per glass

Sommelier selection

(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.