



ORELLE

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TASTING MENU

St. Jacques

Orkney scallop ceviche, rhubarb, almond, tigers milk (608 Kcal)

Champignon (v)

King Oyster mushroom, Maitake, mushroom ketchup, smoked almond (880 Kcal)

Filet

36-day dry aged fillet, miso glazed carrot, shallot, potato purée with peppercorn sauce (1519 Kcal)

Chocolat

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

Macarons (223 Kcal)

£75 per person

4 Wine flight for £60 per person

Sommelier selection

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

St. Jacques

Orkney scallop ceviche, rhubarb, almond, tigers milk (608 Kcal)

Champignon (v)

King Oyster mushroom, Maitake, mushroom ketchup, smoked almond (880 Kcal)

Griofle

Seared gurnard, haricot beans, kale, prawns, boulibase (801 Kcal)

Filet

36-day dry aged fillet, miso glazed carrot, shallot, potato purée with peppercorn sauce (1519 Kcal)

Pre-dessert

(140 Kcal)

Chocolat

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

Macarons (223 Kcal)

£95 per person

6 Wine flight for £90 per person

Sommelier selection

Available Monday to Saturday 17:30 – 20:30

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