

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

APPETISER

Bread and Butter (694 Kcal)

Warmed sourdough bread,
salted French butter

£4.50

Nuts (609 Kcal)

Wood's mixed, salted
nuts

£6.50

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)

Ham hock terrine, pickled vegetables, rhubarb, sourdough

Tartare (620 Kcal)

Longhorn beef tartare, marmite egg yolk jam, Shimeji, parmesan tuile
£5.00 Supplement

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Celeri - rave (v) (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, celeriac, black pudding, spelt, chicory

SIDES

Triple cooked chips (vg) (459 Kcal)

£6.50

Potato purée (v) (531 Kcal)

£5.50

Tenderstem broccoli, garlic, chilli (vg) (176 Kcal)

£5.50

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Chocolat et Yuzu (986 Kcal)

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

Tiramisu (728 Kcal)

Mascarpone, coffee gel, madeline, coffee ice cream

Tofu (vg) (324 Kcal)

Tofu chocolate mousse, coconut crumb, English strawberry

2 Wine flight £16.00 3 Wine flight £20.00

100 ml 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.