

ORELLE

SUNDAY MENU

2 courses £33.00 | 3 courses £38.00

APPETISER

Bread and Butter (694 Kcal)
Warmed sourdough bread,
salted French butter
£4.50

Olives (278 Kcal)
Pitted Mammoth grade
Chalkidiki olives
£7.50

Nuts (609 Kcal)
Wood's mixed, salted nuts
£6.50

Betterave (v) (850 Kcal)
Heritage beetroot tartare, parmesan, smoked almonds, preserved lemon

Champignon (v) (880 Kcal)
King Oyster mushroom, Portobello, leeks, mushroom emulsion

Ballotine de Saumon (520 Kcal)
Cured salmon ballontine, clementine, sorrel, grapes, almond

Tartare (668 Kcal)
Longhorn beef tartare, marmite egg yolk jam, Shimeji, parmesan tuile
£5.00 supplement

Terrine (620 Kcal)
Ham hock terrine, pickled vegetables, pineapple, sourdough
£5.00 supplement

MAINS

Riz (v) (504 Kcal)
Aged arborio rice, roasted Cep, Maitake, shaved mushroom
(vegan on request)

Daurade (965 Kcal)
Pan-seared sea bream, olive oil mash, taramasalata, rainbow chard, tapioca, lemon beurre blanc

Sunday roast

***Poulet rôti** (1524 Kcal)
Roasted corn fed chicken

***Surlonge rôtie** (1549 Kcal)
35 day aged Cumbrian sirloin
£5.00 supplement

***Porc** (1871 Kcal)
Saddleback pork cutlet
£5.00 supplement

***(Family style roast potato, cauliflower cheese, confit carrot, broccoli, red and savoy cabbage, Yorkshire pudding)**

DESSERTS

Choice of dessert from our desserts menu

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