

# ORELLE

2 courses £33.00

3 courses £39.00

Monday to Saturday 12:00 to 14:30

Monday to Thursday 17:30 to 18:00

## Bread and Butter (644 Kcal)

Warmed sourdough bread,  
salted French butter

£5.00

## APPETISER

### Olives (209 Kcal)

Mammoth grade

Chalkidiki olives

£7.50

### Jersey Rock Oyster

(Half dozen) (127 Kcal)

Mignonette dressing

£25.00

## STARTERS

### Artichoke velouté (vg) (132 Kcal)

Pickled Jerusalem artichoke, crisps, chives

### Ballotine de Saumon (547 Kcal)

Cured salmon, nori, radish, green grape and almond gazpacho

### Terrine (718 Kcal)

Ham hock terrine, piccalilli, pineapple, sourdough

### Tartare (617 Kcal)

Longhorn beef tartare, marmite egg yolk jam, Shimeji, Parmesan tuile

£5.00 Supplement

## MAINS

### Riz (v) (950 Kcal)

Aged Arborio rice, roasted Cep, Maitake, shaved mushroom

### Daurade (919 Kcal)

Seared sea bream, fennel, apple, lemon beurre blanc

### Coq au Vin (697 Kcal)

Corn-fed chicken breast, shallots, peas, King Oyster mushroom, olive oil mash, red wine jus

### Porc (1871 Kcal)

Saddleback pork cutlet, black pudding, Roscoff onion, apple, Charcuterie sauce

£8.00 Supplement

## SIDES

### Potato purée (v) (572 Kcal)

£6.50

### Tenderstem broccoli, garlic, chilli (vg) (168 Kcal)

£6.50

### Tomate salad, red onion (vg) (208 Kcal)

£5.50

### French fries (vg) (684 Kcal)

£5.50

### Mesclun salad, Dijon vinaigrette (vg) (176 Kcal)

£5.50

## DESSERTS

### Ice creams | Sorbets Maison (v/vg)

Selection of 3

Vanilla (49 Kcal), Chocolate (53 Kcal), Caramel (54 Kcal)

Raspberry (28 Kcal), Fig (76 Kcal), Lemon (35 Kcal)

### Crème brûlée (844 Kcal)

Spiced orange, macerated berries, vanilla sable

### Pomme et figue (vg) (716 Kcal)

Apple mousse, spiced fig and apple compote, vanilla meringue, fig sorbet

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.