



**GRELLE**



*Indulge yourself on a journey around the world without leaving your seat.  
Our talented bartenders have crafted a collection of cocktails inspired by the  
diverse flavours and cultures of different regions.*



**ORELLE**  
BIRMINGHAM

## BAR SNACKS

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### Warmed sourdough (664 Kcal)

*Salted French butter*

£5.50

### Mixed salted nuts (609 Kcal)

£6.50

### Olives (209 Kcal)

*Mammoth grade Chalkidiki olives*

£7.50

### Jersey Rock Oyster (Half dozen) (127 Kcal)

*Mignonette dressing*

£25.00

### Frites aux Truffes (Kcal 945)

*Parmesan*

£8.00

### Cheese Gougères (Kcal 871)

*24 months Comte warm cheese Gougères*

£9.00

### Arancini (Kcal 1052)

*Wild mushroom arancini, truffle aioli*

£9.00

### Goujonettes (Kcal 1060)

*Fried Sole goujons, Tartare sauce*

£14.00

### Charcuterie Platter (Kcal 739)

*Selection of cold meats*

£24.00

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## DESSERTS

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### Crème Brûlée (844 Kcal)

*Spiced orange, macerated berries, vanilla sable*

£11.00

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

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

£12.00

### Framboise (684 Kcal)

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

£12.00

### Fromage

*Selection of unpasteurised cheese*

*3 for £14.00 (611 Kcal) | 5 for £18.00 (845 Kcal)*

## SIGNATURE COCKTAILS

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### **BRUMM-BLE £15**

Wildjac Damson & Raspberry Gin, Vanilla, Rhubarb, Lillet Rosé

*A tribute to the vibrant spirit of Birmingham, this unique concoction combines the rich sweetness of Damson Plums with the tartness of Rhubarb & Custard flavour, topped with the bright notes of raspberry.*

### **DUTCH MULE £14**

Ketel One Vodka, Gingerbread, Amaretto, Lime, Ginger Beer

*Inspired by the typical Dutch Speculaas biscuit, this is a refreshing fizzy cocktail with hints of ginger, spices & nuts.*

### **TATIN SOUR £15.5**

Courvoisier VSOP, Calvados Magloire VSOP,  
Clarified Butter, Caramelised Apple, Verjus

*A liquid version of the famous French Tarte Tatin.  
Buttery with hints of caramelized apple  
The perfect choice after dinner.*

### **MARIA PIMIENTO £12.5**

Roasted peppers, Kah Blanco Tequila, Lost explorer Mezcal,  
Martini Ambrato, Spicy mix, Fresh Lime

*If you love Spanish tapas and the savoury flavours  
from the classic Bloody Mary as much as we do, this one is for you.*

### **CAPRESE MARTINI £14**

Belvedere Vodka, Noilly Prat Dry Vermouth,  
Clarified Tomato Water & Basil, Italicus Bergamot Liqueur

*A dry Martini with a refined touch of freshness from  
the classic Italian combination Tomato & Basil*

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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.*

# SIGNATURE COCKTAILS

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## **SWEET NATA** £13.5

Flor de Caña 12, Advocaat, Sweet Madeira

*This cocktail evokes the sweet and creamy essence of the famous Portuguese custard "Pastel de Nata"*

## **IRISH COFFEE 2.0** £10.5

Jameson, Guinness Reduction,  
Demerara, Coffee, Irish Cream

*An unconventional take on the classic Irish coffee, The Guinness reduction adds a velvety depth and roasted malt richness to this warming, spirited concoction.*

## **TZATZIKI COOLER** £15

Metaxa 12, Botanist Gin, Noilly Prat Dry Vermouth, Yellow Chartreuse,  
Fresh Lemon, Cucumber, Mint, Yoghurt Foam

*A refreshing and harmonious fusion of Greek Mediterranean flavours bringing the main elements of the Tzatziki sauce turned into a cocktail.*

## **SULTAN'S DELIGHT** £14.5

Courvoisier VSOP, Jagermeister, D. Benedictine, Prunes, Earl Grey, Dill

*This sweet, boozy blend captures the essence of the Turkish delights with warmth and richness.*

## **WHAT A WONDERFUL SAZERAC** £14

Woodford Reserve Rye, Courvoisier VSOP,  
Pecan Nuts, Whisky Barrel Bitters

*Inspired by the soulful sounds of Louis Armstrong and the classic Sazerac. The Pecan nuts add a warm, nutty depth. A sophisticated sipper and a tribute to the jazz legend and the timeless allure of New Orleans*

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# SIGNATURE COCKTAILS

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## **MANHATTAN MIST** £14

Makers Mark, Citric Acid, Martini Rubino  
Gomme, Mulled Wine Foam

*Somewhere in between a sweet Manhattan and clear twist on the classic New York Sour,  
crowned with a luxurious Mulled Wine Foam*

## **WILD HEMINGWAY** £14.5

Havana Club 3yr, Damoiseau Blanc Agricole Rum,  
Pineapple, Falernum, Lime, Grapefruit

*Homage to the Hemingway Daiquiri, a refreshing and exotic twist  
on this classic masterpiece*

## **CORNFIELD PALOMA** £13.5

El Jimador Blanco, Lost Explorer Mezcal, Lime, Agave syrup,  
Carbonated Sweet Corn, Salted Togarashi Rim

*A fiesta of flavours unfolds with a playful dance of smoky mezcal, lively citrus,  
spiciness from the togarashi rim and a touch off refreshment  
reminiscent of Mexican corn-based delights.*

## **MONJA PISCO SOUR** £14

Pisco Acholado, Condensed Milk, Palo Santo,  
Lime, Cinnamon, Egg Whites

*A Peruvian reverie inspired by "Leche de Monja",  
a velvety and rich riff on the classic Pisco Sour*

## **CAIPIRA** £15

Leblon Cachaça, Tonka Bean,  
Açaí Berries, Fresh Lime, Demerara

*A twist on a classic caipirinha that transports you to the heart of the Amazon rainforest.  
With the exotic allure of Tonka Bean and the vibrant burst of Açaí Berries,  
every sip is a journey through lush landscapes.*

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## SIGNATURE COCKTAILS

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### **BANGKOK HORIZON** £14

*Ketel One, Pandan, Coconut Water, Fresh lime*

*This creation embraces the vibrant spirit of Thailand, inspired by the lively streets of Bangkok, echoing the aromatic freshness found in Thai cuisine.*

### **HARMONY MIZUWARI** £16

*Johnnie Walker Black Label, Daiginjo Genshu Sake, Hunan Green Tea, Nori Seaweed, Co2*

*A Japanese inspired cocktail embodying the Mizuwari culture, imagine a drink that blends Japanese vibes with a refreshing kick. It's light and fizzy, with a hint of the sea and a touch of sweetness. Refreshment meets tradition.*

## ORELLE CLASSIC SIGNATURES

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### **BUBBLES & BERRIES** £14.5

*Tanqueray Royale, Chambord, Blackcurrant, Prosecco, Candy floss*

FRUITY | MEDIUM SWEET | FIZZY

### **BANANA PARFAIT** £14.5

*Havana 3, Havana 7, Caramel, White Miso, Banana*

SWEET | SALTED CARAMEL NOTES

### **MELON** £16.5

*Belvedere, Midori, Yuzu, Elderflower & Pink Peppercorn*

FLORAL | SWEET | CITRUSY

### **CHARLOTTE** £14

*Tanqueray, Creme de Cassis, Lillet Blanc, Lemon Juice, Raspberry, Lemon tart foam*

SWEET | ZESTY

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# NON-ALCOHOLIC COCKTAILS

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## **GOLDEN FIZZ** £10

*Caleño Light & Zesty, Double Cream, Egg White,  
Mango, Turmeric, Fresh Lime, Fever Tree Ginger Beer*

*A spin on a Mango lassi. The Mango is paired with a warm hint of turmeric and ginger.  
Creamy and fizzy, it's a casual nod to traditional flavours with a modern kick.  
A bit of India in your glass.*

## **DUSK DATE** £9.5

*Everleaf Forest, Dates, Fresh lemon, Fever Tree Apricot Soda*

*This blend captures the soul of the UAE, where the sun-kissed sweetness of local dates mingles  
with the vibrant burst of apricots. This is a refreshing, sweet, and fruity concoction that whispers tales of  
Arabian hospitality and the abundant flavours found in Dubai's markets.*

## **PHARAOH'S TONIC** £10

*Everleaf Mountain, Pomegranate Molasses, fresh Lemon  
Rose, Fever Tree Mediterranean Tonic Water*

*Transport yourself to the heart of Cairo, this mocktail captures the charm of the city,  
where sweetness and floral notes blend into a simple and refreshing treat.*

## **CALEÑO DARK N' STORMY** £10

*Caleño Dark & Spicy, Fresh Lime Juice,  
Fever Tree Ginger Beer*

## **CRODINO SPRITZ** £9.5

*Crafted with the distinctive herbal and citrus notes of Crodino,  
sparkling water and adorned with orange slices.*

*A sophisticated and effervescent choice for those seeking a  
**delightful alcohol-free aperitif.***

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# UNFORGETTABLE CLASSICS

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## **DRY MARTINI** £16.5

Tanqueray Ten, Noilly Prat Dry Vermouth

## **SOUTHSIDE** £12.5

No3 Gin, Fresh Mint, Fresh Lemon

## **FRENCH 75** £16.5

Tanqueray, Fresh Lemon,  
Lanson Champagne Brut

## **LYCHEE MARTINI** £14

Chase Vodka, Martini Ambrato,  
Lychee, Fresh Lemon Juice

## **CAMBRIDGE TOM COLLINS** £14.5

Cambridge Gin, Fresh Lemon, Gomme, Soda Water

## **PISCO SOUR** £12.5

Pisco, Fresh Lemon, Egg Whites, Bitters

## **VESPER MARTINI** £13.5

*Ciroc, Lillet Blanc, Sipsmith Dry*

## **TOMMY'S MARGARITA** £13

El Jimador Tequila Blanco, Organic Agave Syrup, Fresh Lime Juice

## **NAKED & FAMOUS** £16

Lost Explorer Espadin Mezcal, Aperol, Yellow Chartreuse,  
Fresh Lime Juice

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## UNFORGETTABLE CLASSICS

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### **BLOOD ORANGE PALOMA** £15.50

Casamigos Blanco Tequila, Grapefruit, Agave,  
Lime, Fever Tree Blood Orange Soda

### **CHAMPAGNE COCKTAIL** £19.5

Courvoisier VSOP, Brown Sugar,  
Angostura Bitters, Lanson Champagne Brut

### **CHANCELLOR** £16

Jura Single Malt 10yr, Noilly Prat Extra Dry,  
Grahams 10yr Port, Peychaud Bitters

### **BLOOD & SAND** £14

Fettercairn Single Malt 12y, Fresh Orange Juice,  
Martini Rubino, Cherry Heering

### **VIEUX CARRE** £16

Bulleit Rye, Remy Martin VSOP,  
Antica Formula Sweet Vermouth, D. Benedictine, Bitters

### **HARVARD** £16.5

Remy 1738 'Accord Royal,  
Antica Formula Vermouth, Angostura Bitters

### **ROB ROY** £15.5

Johnnie Walker Black Label, Sweet Vermouth, Angostura Bitters

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## DESSERT WINES

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	75ml
Grahams 10 years old, Tawny Port <i>Porto, Portugal</i>	12.00
Blandys Duke of Clarence 'Rich' Madeira <i>Madeira, Portugal</i>	9.00
WF Fernando De Castilla Pedro Ximenez <i>Andalusia, Spain.</i>	9.00

## BOTTLED BEER & CIDER

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NOAM 'Bavaria Berlin' Unfiltered Lager 340ml	7.50
Peroni Nastro Azzurro 330ml	6.00
Asahi Super Dry 330ml	6.50
Peroni Gluten Free 330ml	6.00
21 Pale Ale Citra 330ml	7.00
Purity Session IPA	7.50
Aspall Suffolk Cider 300ml	8.00
Peroni Libera 0.0% 330ml	5.50
Citra Centennial Pale Ale 0.5% 330ml	5.50

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## SPIRITS

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<b>GIN</b>	<i>50ml</i>
Cambridge Dry	9.50
Cambridge Japanese	14.50
Cambridge Truffle	19.50
Hendricks	9.50
Malfy Arancia	8.00
Malfy Limone	8.00
Malfy Rose	8.00
Mirabeau Dry Rose	10.00
Monkey 47	15.50
No. 3 London Dry	11.50
Roku	9.00
Sipsmith	9.00
Sipsmith Lemon	9.00
Tanqueray	8.00
Tanqueray Ten	10.00
Tanqueray Royale Blackcurrant	10.00
The Botanist	10.00
Villa Ascenti	11.00
Cygnets '22' Welsh dry gin	12.00
<b>VODKA</b>	<i>50ml</i>
Absolut Citron	7.50
Absolut Vanilla	7.50
Ciroc	9.50
Ketel One	8.00
Konik's Tail	10.00
Sauvelle	10.00
Stolichnaya Elit	11.50
Zubrowka Bison Grass	7.50
Chase Potato Vodka	11.50

## SPIRITS

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<b>TEQUILA &amp; MEZCAL</b>	<i>50ml</i>
Casamigos Blanco	18.00
Casamigos Reposado	20.00
Casamigos Anejo	22.00
Cazcabel Café	9.50
Don Julio Blanco	16.00
Don Julio Reposado	17.50
Don Julio Anejo	19.50
Don Julio 1942	57.50
El Jimador Blanco	7.50
Clase Azul 'Plata'	28.00
Clase Azul Reposado	40.00
KAH Blanco	10.50
Casa Dragones 'Blanco'	18.50
Amores 'Espadin Joven' Mezcal	12.50
Lost Explorer Mezcal Espadin	16.00
Del Maguey Vida Mezcal	13.50
Mezcal Ilegal Joven	14.00
Mezcal Ilegal Reposado	17.50

## SPIRITS

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<b>RUM</b>	<i>50ml</i>
Diplomatico Reserva Exclusiva	12.00
Havana 3yrs	8.00
Havana 7yrs	9.00
Havana Club Especial	7.50
Havana Club Seleccion de Maestros	15.50
Havana Club Spiced	8.00
Chairmans Spiced	8.00
Flor De Cana 12yr	10.50
Koko Kanu Coconut	7.50
Mount Gay Black barrel	12.50
Mount Gay XO	14.00
Ron Zacapa 23	18.00
Ron Zacapa XO	33.50
Wray & Nephew Overproof	9.50
Yaguara 'Branca' Organic Blue	10.00
Leblon Cachaça	11.50
Angostura '1919'	10.00
El Dorado 8yo	8.00
El Dorado 12yo	11.00
El Dorado 15yo	15.00
Plantation Trinidad 'Overproof' Dark	10.00
Plantation Barbados 'Grand Reserve' 5yr	8.50
Plantation Stiggin' Fancy Pineapple	11.50
Plantation Barbados XO '20th Anniversary'	14.50
Trois Rivières Blanc Agricole Blanc	7.50
Damoiseau Rhum Agricole Blanc	7.50
Damoiseau Pink Guava	7.50
Santa Teresa 1796	14.00
Brugal 1888 Reserva	15.00

## SPIRITS

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<b>APERITIF &amp; LIQUEURS</b>	<i>50ml</i>
Aperol	7.50
Italicus Rosolio di Bergamotto	10.50
Noilly Prat Extra Dry Vermouth	6.00
Martini Ambrato	8.00
Martini Rubino	8.00
Campari	7.50
Carpano Antica Formula	14.50
Fernet Branca	10.50
Lillet Blanc	7.50
Baileys Original	7.50
Chambord	8.50
Cointreau	8.50
Grand Marnier	10.50
Drambuie	10.50
Frangelico	8.50
Jagermeister	7.50
Luxardo Maraschino	10.50
Sambuca Molinari	7.50
Luxardo Limoncello	7.50
La fee Absinthe NV Verte	7.50
Pernod	8.00
Benedictine	8.50
Chartreuse Green	11.50
Chartreuse Yellow	10.50
Gabriel Boudier Lychee	7.50
Gabriel Boudier Apricot Brandy	7.50
Adriatico Amaretto Bianco	8.00
Adriatico Amaretto	8.00

## SPIRITS

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<b>IRISH WHISKEY</b>	<i>50ml</i>
Roe & Co	10.50
Slane	8.50
Green Spot	12.00
Jameson	8.50

<b>JAPANESE WHISKY</b>	<i>50ml</i>
Suntory Toki	10.50
Nikka from the barrel	16.00
Hibiki Harmony	19.00
Hibiki 21yo	194.00
Yamazaki 12yo	31.00
Yamazaki 18yo	146.00

<b>AMERICAN WHISKEY</b>	<i>50ml</i>
Bulleit Bourbon 10yo	13.00
Bulleit Rye	11.00
Blantons Single Barrel	13.50
Maker's Mark Bourbon	8.50
Maker's Mark D&D private selection	21.50
Woodford Rye	14.50
Woodford Reserve	10.50
Woodford Reserve Double Oaked	16.00
Jack Daniels	8.50
Jack Daniels Tennessee Apple	8.50
Jack Daniels Gentleman Jack	10.50
Jack Daniels Single Barrel	11.00
Jack Daniel Tennessee Honey	8.50
Sazerac Straight Rye 6yo	10.50
Sirdavis Rye	21.00



## SPIRITS

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<b>SCOTCH WHISKY</b>	<i>50ml</i>
Ardbeg 10	13.50
Balvenie 14 Caribbean Cask	16.50
Balvenie 12 Doublewood	12.00
Bowmore 12	12.00
Bowmore 15	17.50
Bowmore 18	26.50
Copper Dog Speyside	10.50
Chivas Regal 12	7.50
Chivas Regal 18	19.00
Chivas Regal Royal Salute 21	35.00
Dalmore 12	14.50
Dalmore 15	20.00
Dalmore 18	31.00
Dalmore Port Wood malt	19.50
Dalmore King Alexander III	54.00
Fettercairn 12	12.50
Glenfiddich 12	10.00
Glenmorangie 10	10.00
Glenmorangie 18	26.00
Jura 10	11.50
Johnnie Walker Black Label	9.00
Johnnie Walker Green Label	13.00
Johnnie Walker Gold Reserve	14.00
Johnnie Walker Blue Label	52.00
Laphroaig 10	12.00
Lagavulin 16	24.00
Macallan Double Cask 12	16.00
Macallan 12 Sherry Oak	17.00
Macallan 15	37.00
Macallan 18yo Sherry Oak	65.00
Oban 14	26.00
Talisker 10	14.00
Singleton 12	21.00

## SPIRITS

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<b>BRANDY</b>	<i>50ml</i>
Pisco ABA	10.50
Ysabel Regina PX	13.50
Metaxa 12	13.50

<b>COGNAC</b>	<i>50ml</i>
Courvoisier VSOP	12.00
Remy Martin 1738	15.00
Courvoisier XO	30.00
Remy Martin Louis XIII 15ml	95.00
Remy Martin Louis XIII 25ml	145.00
Remy Martin Louis XIII 50ml	275.00
Hennessy Paradis Rare	275.00

<b>CALVADOS</b>	<i>50ml</i>
Calvados Pere Magloire VSOP	11.00
Dupont Hors d'Age VSOP	21.50

<b>EAU DE VIE</b>	<i>50ml</i>
G. Miclo Poire Williams	10.50

<b>GRAPPA</b>	<i>50ml</i>
Nonino Grappa Tradizione	9.50
Nonino Grappa Antica Cuvee	13.00
Nonino Grappa Il Moscato	11.00

## SOFT DRINKS & MIXERS

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Fever Tree Indian Tonic Water 200ml <i>(KCal 40)</i>	3.50
Fever Tree Elderflower Tonic Water 200ml <i>(KCal 38)</i>	3.50
Fever Tree Refreshingly Light Tonic 200ml <i>(KCal 30)</i>	3.50
Fever Tree Mediterranean Tonic 200ml <i>(KCal 72)</i>	3.50
Fever Tree Lemonade 200ml <i>(KCal 50)</i>	3.50
Fever Tree Ginger Ale 200ml <i>(KCal 48)</i>	3.50
Fever Tree Ginger Beer 200ml <i>(KCal 80)</i>	3.50
Fever Tree Soda Water 200ml <i>(KCal 0)</i>	3.50
Coca Cola 200ml <i>(KCal 91)</i>	3.50
Diet Coke 200ml <i>(KCal 29)</i>	3.50
Coca Cola 0 200ml <i>(KCal 27)</i>	3.50
Redbull 250ml <i>(KCal 115)</i>	5.50
Redbull Sugar Free <i>(KCal 8)</i>	5.50
Redbull Tropical <i>(KCal 115)</i>	6.00
Apple Juice <i>(KCal 90)</i>	3.50
Pineapple Juice <i>(KCal 103)</i>	3.50
Cranberry Juice <i>(KCal 20)</i>	3.50
Turner Hardy & Co Pure Tomato Juice <i>(KCal 63)</i>	5.75
Freshly Squeezed Orange Juice <i>(KCal 115)</i>	5.75

# HOT DRINKS

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## COFFEE

Espresso (KCal 32)	3.20
Double Espresso (KCal 65)	3.80
Americano (KCal 65)	3.80
Cappuccino (Semi: KCal 152   Soya: KCal 137   Oat: KCal 180)	3.80
Latte (Semi: KCal 152   Soya: KCal 137   Oat: KCal 180)	3.80
Flat White (Semi: KCal 161   Soya: KCal 149   Oat: KCal 183)	3.80
Mocha (Semi: KCal 210)	3.80
Hot Chocolate (Semi: KCal 271)	3.80

## TEA & INFUSION

English Breakfast (KCal 0)	3.80
Earl Grey (KCal 0)	3.80
Moroccan Mint (KCal 0)	3.80
English Breakfast Decaffeinated (KCal 0)	3.80
Hunan Green Tea (KCal 2)	3.80
Fresh Mint (KCal 2)	3.80
Chamomile (KCal 0)	3.80
Chai Tea (KCal 2)	3.80

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