

O RELLE

2 courses £33.00

3 courses £39.00

Monday to Saturday 12:00 to 14:30

Monday to Thursday 17:30 to 18:00

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

STARTERS

Artichoke velouté (vg) (132 Kcal)

Pickled Jerusalem artichoke, crisps, chives

Thon (195 Kcal)

Tuna tartare, new seasons radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu

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

Saumon (640 Kcal)

Pan-seared salmon, butternut squash purée, rainbow chard, Romanesco, cauliflower, Noilly Prat velouté

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 a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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.