

ORELLE

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.

Desserts

Fondant au Chocolat (785 Kcal)

Warm milk chocolate fondant, coconut ice cream
Pedro Ximenez, Fernando deCastilla 75ml £10.00
£12.00

Baba au Rhum (835 Kcal)

Yeast cake, lemon honey Chantilly, rum flambé
2022 Ginestet, Sauternes, Bordeaux, France 75ml £8.00
£16.00

Crème brûlée (844 Kcal)

Spiced orange, macerated berries, vanilla sable
Cuvee Cherie, Demi Sec, Sussex, England 125ml £18.00
£11.00

Pomme et figue (vg) (716 Kcal)

Apple parfait, spiced fig and apple compote, vanilla meringue, fig sorbet
Coteaux Du Layon, Domaine des Baumard, Loire, France 75ml £9.00
£12.00

Mille - feuille (1018 Kcal)

Textures of chocolate, vanilla ice cream
2022, Alasia Moscato d'Asti, Barolo, Italy, 100ml £10.00
£14.00

Fromage

Selection of unpasteurised cheese

3 for £14.00 (611 Kcal) | 5 for £18.00 (845 Kcal)
Graham's 10-Year-Old Tawny Port, Portugal 75ml £13.00

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)
£9.00

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.