

# ORELLE

## SUNDAY MENU

2 courses £33.00 | 3 courses £39.00

**Sturia Caviar Baerii** (132 Kcal)  
Blinis, Crème fraîche  
£28.00 4pcs

**Olives** (278 Kcal)  
Whole Green Nocellara olives  
£7.50

### APPETISER

**Warm Sourdough** (694 Kcal)  
Salted butter  
£5.50

**Jersey Rock Oyster (Half dozen)** (127Kcal)  
Pickled plum, Shiso,  
Mignonette dressing  
£25.00

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

**Soupe A L'oignon Normandie** (450 Kcal)  
French onion soup, gruyere

**Betterave (vg)** (897 Kcal)  
Heritage beets tartare, smoked almonds, preserved lemon

**Terrine** (620 Kcal)  
Ham hock terrine, pickled vegetables, pineapple, sourdough

**Thon** (673 Kcal)  
Tuna tartare, radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu  
£5.00 supplement

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

### MAINS

#### Sunday roast

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

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

**\*Shallot tarte tatin (v)** (640 Kcal)  
Aged balsamic vinegar  
(vegan on request)

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

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

**Saumon** (640 Kcal)  
Pan-seared salmon, butternut squash purée, rainbow chard, Romanesco, cauliflower, vermouth velouté

### DESSERTS

**Fondant au Chocolat** (785 Kcal)  
Warm milk chocolate fondant, coconut ice cream

**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

**Ice creams | Sorbets Maison (v/vg)**  
Selection of 3  
Vanilla (49 Kcal), Chocolate (53 Kcal), Caramel (54 Kcal)  
Raspberry (28 Kcal), Pear (64 Kcal), Mango (35 Kcal)

**Fromage**  
Selection of 3 cheese (611 Kcal)  
£5.00 Supplement

(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.