



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

**Warmed sourdough
& salted French butter (664 Kcal)**
£5.50

Mixed roasted nuts (609 Kcal)
£6.50

Nocellara Green Olives (209 Kcal)
£7.50

Jersey Rock Oyster (Half dozen) (127 Kcal)
Served with Mignonette dressing
£25.00

Frites aux Truffes (Kcal 945)
With grated 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

*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.*

APERITIVOS

DRY MARTINI £16.5

Tanqueray Ten, Noilly Prat Dry Vermouth

*A classic Dry Martini, crisp and perfectly balanced,
with the choice of a lemon twist or olive garnish.*

VESPER MARTINI £13.5

Ciroc, Lillet Blanc, Sipsmith Dry

A bold and refined, shaken not stirred, with a crisp and sophisticated finish.

CAPRESE MARTINI £14

Belvedere Vodka, Noilly Prat Dry Vermouth,
Clarified Tomato Water & Basil, St. Germain elderflower

A refreshing twist on the classic, featuring vibrant, herbaceous notes with a subtle floral finish.

FRENCH 75 £16.5

Tanqueray, Fresh Lemon, Sparkling Wine

Perfectly balanced citrus freshness with a bubbly finish.

CHAMOMILE MARTINI £13.5

Ketel one Vodka, Chamomile, Honey

Floral chamomile and honey notes for a delicate, mellow finish.

CHIARAS NEGRONI £14

Malfy Rose, Campari, Martini Ambrato,
Homemade champagne cordial

*A refreshing take on the Negroni,
with a vibrant twist of floral, citrus, and bittersweet flavours.*

FIG `BELLINI` £13

100% Fig pulp, Pedro Ximenez Sherry, Prosecco

*A sweet and fruity twist on the classic Bellini, with rich fig and sherry notes,
topped with sparkling wine.*

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SIGNATURE COCKTAILS

STRAWBERRY REVERIE £14.5

Chase vodka, Strawberry & Red wine reduction,
Homemade balsamic glaze, Lillet Rose, Coconut foam

BUBBLES & BERRIES £14.5

Tanqueray Royale, Chambord, Blackcurrant, Prosecco, Candy floss

CARROT MARGARITA £14

El Jimador Blanco, Agave, Fresh Lime,
Carrot Juice, Turmeric, salted coriander air

WHITE CHOCOLATE AND TRUFFLE £15.5

Brugal 1888, Monkey 47, white chocolate & black truffle, creme de cacao

BANANA SPLIT £15

Coffee infused Havana 7, Campari,
Sweet vermouth, Dark chocolate, Banana foam

CHERRY HIGHBALL £14

Ketel One Vodka, Cherry, Campari, Cherry,
Balsamic glaze, Fever Tree Ginger Ale

TOMMY'S MASALA £14

Don Julio Reposado, El Jimador Blanco,
Tamarind, Masala, Fresh Lime

APRICOT & STILTON £14.5

Stilton infused Tanqueray, Apricot,
Noilly Prat Dry vermouth, Bitters

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SIGNATURE COCKTAILS

DUTCH MULE £14

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

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

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.

TATIN SOUR £15.5

Courvoisier VSOP, Calvados Magloire VSOP,
Caramelised Apple, Verjus

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

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

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.

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SIGNATURE COCKTAILS

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"

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

JAFFA MARTINI £13

Malfy blood orange, Aperol, Gingerbread, Creme de cacao

Inspired by Jaffa Cake flavours, this cocktail offers a perfect balance of sweet, citrusy, and spiced notes.

OUR PAPER PLANE £13

Makers Mark, Aperol, Earl grey, Jägermeister, Fresh lime

A twist on the classic Paper Plane with a bold, herbal and citrusy kick.

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NON-ALCOHOLIC COCKTAILS

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

SOUTHSIDE £13

No3 Gin, Fresh Mint, Fresh Lemon

LYCHEE MARTINI £14

Ketel One, Martini Ambrato,
Lychee, Fresh Lemon Juice

BLOOD ORANGE PALOMA £15.50

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

DARK N' STORMY £13

Havana Club Spiced, Fresh Lime Juice,
Fever Tree Ginger Beer

EL PRESIDENTE £13.5

Havana 3, Grand Marnier, Martini Ambrato, Pomegranate

CHANCELLOR £16

Singleton 12, Noilly Prat Extra Dry,
Grahams 10yr Port, Peychaud Bitters

CHAMPAGNE COCKTAIL £19.5

Courvoisier VSOP, Brown Sugar,
Angostura Bitters, Piper Heidsieck Champagne Brut

BLOOD & SAND £14

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

DALMORE ROB ROY £20

Dalmore 12 Single Malt, Antica Formula, Angostura bitters

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DESSERT WINES

	75ml
Grahams 10 years old, Tawny Port <i>Porto, Portugal</i>	13.00
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

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	7.50
Peroni Libera 0.0% 330ml	5.50
Citra Centennial Pale Ale 0.5% 330ml	5.50

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SPIRITS

GIN	<i>50ml</i>
Cambridge Japanese	14.50
Hendricks	10.50
Malfy Arancia	9.50
Malfy Limone	9.50
Malfy Rose	9.50
Mirabeau Dry Rose	10.00
Monkey 47	15.50
No. 3 London Dry	11.50
Sipsmith	9.50
Sipsmith Lemon	10.50
Tanqueray	9.00
Tanqueray Ten	10.00
Tanqueray Royale Blackcurrant	10.00
Villa Ascenti	11.00
Cygnets '22' Welsh dry gin	12.00

VODKA	<i>50ml</i>
Absolut Citron	8.50
Absolut Vanilla	8.50
Belvedere	10.00
Ciroc	11.50
Ketel One	9.00
Sauvella	10.00
Stolichnaya Elit	11.50
Zubrowka Bison Grass	8.50
Chase Potato Vodka	11.50

SPIRITS

TEQUILA & MEZCAL	<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	9.00
Clase Azul 'Plata'	28.00
Clase Azul Reposado	40.00
Casa Dragones 'Blanco'	18.50
Amores 'Espadin Joven' Mezcal	12.50
Lost Explorer Mezcal Espadin	16.00
Del Maguey Vida Mezcal	13.50
Mezcal Illegal Joven	14.00
Mezcal Illegal Reposado	17.50

SPIRITS

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

SPIRITS

APERITIF & LIQUEURS	<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

IRISH WHISKEY	<i>50ml</i>
Roe & Co	10.50
Slane	9.00
Green Spot	12.00
Jameson	9.00

JAPANESE WHISKY	<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

AMERICAN WHISKEY	<i>50ml</i>
Bulleit Bourbon 10yo	13.00
Bulleit Rye	11.00
Blantons Single Barrel	13.50
Maker's Mark Bourbon	9.00
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	9.00
Jack Daniels Tennessee Apple	9.00
Jack Daniels Gentleman Jack	10.50
Jack Daniels Single Barrel	11.00
Jack Daniel Tennessee Honey	9.00
Sazerac Straight Rye 6yo	10.50
Sirdavis Rye	21.00

SPIRITS

SCOTCH WHISKY	<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	10.00
Chivas Regal 18	19.00
Chivas Regal Royal Salute 21	35.00
Dalmore 12	14.50
Dalmore 15	20.00
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

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

COGNAC	<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

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

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

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

SOFT DRINKS & MIXERS

Fever Tree Indian Tonic Water 200ml <i>(KCal 40)</i>	4.00
Fever Tree Elderflower Tonic Water 200ml <i>(KCal 38)</i>	4.00
Fever Tree Refreshingly Light Tonic 200ml <i>(KCal 30)</i>	4.00
Fever Tree Mediterranean Tonic 200ml <i>(KCal 72)</i>	4.00
Fever Tree Lemonade 200ml <i>(KCal 50)</i>	4.00
Fever Tree Ginger Ale 200ml <i>(KCal 48)</i>	4.00
Fever Tree Ginger Beer 200ml <i>(KCal 80)</i>	4.00
Fever Tree Soda Water 200ml <i>(KCal 0)</i>	4.00
Coca Cola 200ml <i>(KCal 91)</i>	4.00
Diet Coke 200ml <i>(Kcal 29)</i>	4.00
Coca Cola 0 200ml <i>(KCal 27)</i>	4.00
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>	4.00
Pineapple Juice <i>(KCal 103)</i>	4.00
Cranberry Juice <i>(KCal 20)</i>	4.00
Turner Hardy & Co Pure Tomato Juice <i>(KCal 63)</i>	5.75
Freshly Squeezed Orange Juice <i>(KCal 115)</i>	5.75

HOT DRINKS

COFFEE

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

TEA & INFUSION

English Breakfast <i>(KCal 0)</i>	3.80
Earl Grey <i>(KCal 0)</i>	3.80
Moroccan Mint <i>(KCal 0)</i>	3.80
English Breakfast Decaffeinated <i>(KCal 0)</i>	3.80
Hunan Green Tea <i>(KCal 2)</i>	3.80
Fresh Mint <i>(KCal 2)</i>	3.80
Chamomile <i>(KCal 0)</i>	3.80
Chai Tea <i>(KCal 2)</i>	4.50

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