

RELLE

2 courses £33 3 courses £39

Add bottomless bubbles for £29 per person

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.

STARTER

French Onion Soup (450 Kcal)
Sourdough, gruyere

Heritage Beetroot Tart (vg) (903 Kcal)
Smoked almonds, preserved lemon

Tuna Tartare (191 Kcal)
Radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu
£5 Supplement

French Omelette (v) (462 Kcal)
24 month comte, mixed salad

Ham Hock Terrine (916 Kcal)
Piccalilli, pineapple, sourdough

Longhorn Beef Tartare (606 Kcal)
Marmite egg yolk jam, Shimeji, Parmesan tuile
£5 Supplement

MAIN

Ratatouille Niçoise (v) (235 Kcal)
Spiced tomato fondue, basil, sourdough
(vegan on request)

French Toast (1248 Kcal)
Maple, pancetta, vanilla Chantilly, berries

Pan-Seared Salmon (808 Kcal)
Butternut squash purée, Romanesco, vermouth velouté

Roast Chicken Breast (485 Kcal)
Charred baby leeks, confit tomatoes, Chasseur sauce

Saddleback Pork Cutlet (1729 Kcal)
Roasted sweetheart cabbage, braised fennel, mustard and sage crumb, toffee apple sauce
£5 Supplement

Sirloin (H) (1462 Kcal)
36-day dry aged 300g Sirloin steak, watercress, French fries, peppercorn sauce
£25 Supplement

SIDES

French Fries
(VG) (504 Kcal)
£5.5

Truffle Fries
With Parmesan (945 Kcal)
£7.5

Potato Purée (V)
(571 Kcal)
£6.5

Spring Greens (VG)
(133Kcal)
£6.5

Mixed salad, Dijon vinaigrette (VG) (126 Kcal)
£5.5

DESSERT

Ice creams | Sorbets (v/vg)
Selection of 3

Vanilla (73 Kcal), *Chocolate* (53 Kcal), *Caramel* (54 Kcal)
Raspberry (28 Kcal), *Fig* (76 Kcal), *Lemon* (35 Kcal)

Crème Brûlée (v) (832 Kcal)
Spiced orange, macerated berries, vanilla sable

Chocolate Fondant (v) (985 Kcal)
Espresso ice cream

Apple & Fig (vg) (743 Kcal)
Apple parfait, spiced fig and apple compote, vanilla meringue, fig sorbet

(V) VEGETARIAN | (VG) VEGAN

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes "may contain" an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those 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.