

O R E L L E

April & May Menu B £65

*Dishes can be swapped with Menu A but please note the price will be £65
Add on a glass of fizz for £9 per person*

STARTER

Warm sourdough, salted butter will be served In the middle of the table

Gazpacho (V)

Tomato, strawberry, cucumber granita, olives, capers

Melon Salad

Iberico ham, Bleu de Bocage, Acai berry, basil sorbet

Tuna Tartare

Radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu

Ham Hock Terrine

Piccalilli, pineapple, sourdough

MAIN

Gnocchi (V)

*Courgette flower, goat's cheese, Vadouvan spice, mint velouté
(vegan on request)*

Sea Bream

Jersey Royal potatoes, mussels, sea vegetables, sauce gribiche

Half Grilled Lobster

*sea fennel salad, chervil, bisque
£15 supplement*

Saddleback Pork Cutlet

Roasted sweetheart cabbage, braised fennel, mustard and sage crumb, toffee apple sauce

Fillet served medium rare

*36-day dry aged 230g Fillet, potato puree, glazed carrots, watercress
£12 Supplement*

S I D E S

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

Tropical Vacherin (vg)

Mango and passion fruit vacherin, crème legere, coconut sorbet

Mille - Feuille

Textures of chocolate, vanilla ice cream

Berry Parfait

Barbecue Gariguette strawberry, ginger snap, Gin & Tonic sorbet

Cheese Selection 5 pieces

*Selection of unpasteurised cheese
£5 supplement charge*

(V) VEGETARIAN | (VG) VEGAN