

# ORELLE

## GRADUATION MENU

3 courses £50 with glass of fizz

Available 7th - 25th July

Monday - Friday 12:00-14:30 and 17:30-21:00

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### STARTER

#### Strawberry Gazpacho (v)

Cucumber granita, olives, capers

#### Tuna Tartare

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

#### Melon Salad

Bleu de Bocage, Acai berry, basil sorbet

#### Longhorn Beef Tartare

Confit yolk, pickled shallot,  
Parmesan tuile

### MAIN

#### Gnocchi (v)

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

#### Saddleback Pork Cutlet

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

#### Pan-seared salmon

Cauliflower purée, purple sprouting  
broccoli, rainbow chard, Romanesco, vermouth velouté

#### Sirloin

36-day dry aged 300g Sirloin steak, watercress,  
French fries, peppercorn sauce  
£15 Supplement

#### Roast Chicken Breast

Charred baby leeks, confit tomatoes, Chasseur sauce

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### SIDES

#### French Fries (vg)

£5.5

#### Truffle Fries with Parmesan

£7.5

#### Potato Purée (v)

£6.5

#### Spring Greens (vg)

£6.5

#### Mixed Leaf Salad, Dijon Vinaigrette (vg)

£5.5

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### DESSERT

#### Ice Creams | Sorbets Maison (v/vg)

Selection of 3

Vanilla | Chocolate | Caramel | Raspberry | Fig | Lemon

#### Crème Brûlée

Spiced orange, macerated berries, vanilla sable

#### Tropical Vacherin (vg)

Mango and passion fruit vacherin, crème legere, coconut sorbet

#### Berry Parfait

Barbecue Garigette strawberry, ginger snap, Gin & Tonic sorbet

#### Cheese Selection

Selection of 3 unpasteurised cheese

£5 supplement

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(VG) VEGAN | (V) VEGETARIAN

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchen 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. Calorie information is available on request. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.



**GRELLE**