

ORELLE

2 courses 33 | 3 courses 39

Monday to Saturday 12:00 to 14:30, maximum 10 guests

Monday to Thursday 17:30 to 18:00, maximum 10 guests

STARTER

Strawberry Gazpacho (v) (126 Kcal)

Cucumber granita, olives, capers

Melon Salad (240Kcal)

Bleu de Bocage, Acai berry, basil sorbet

Ham Hock Terrine (916Kcal)

Piccaililli, pineapple, sourdough

Tuna Tartare (191 Kcal)

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

£5.00 Supplement

Longhorn Beef Tartare (606 Kcal)

Confit yolk, pickled shallot,

Parmesan tuile

£5.00 Supplement

MAIN

Risotto (V) (655 Kcal)

Aged arborio rice, white & green asparagus,
wild garlic, Parmesan
(vegan on request)

Pan-seared salmon (274 Kcal)

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

Roast Chicken Breast (485 Kcal)

Charred baby leeks, confit tomatoes, Chasseur sauce

Saddleback Pork Cutlet (1218 Kcal)

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

£5 Supplement

Sirloin (1255 Kcal)

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

£25 Supplement

SIDES

**French
Fries (vg)**

(504 Kcal)

£6

**Truffle Fries
with Parmesan**

(765 Kcal)

£7.5

**Potato
Purée (v)**

(571 Kcal)

£6.5

Spring Greens (vg)

(133 Kcal)

£6.5

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

(1246Kcal)

£5.5

DESSERT

Ice Creams | Sorbets Maison (v/vg)

Selection of 3

Vanilla (49 Kcal) | Chocolate (53 Kcal) | Caramel (54 Kcal) | Raspberry (28 Kcal) | Fig (76 Kcal) | Lemon (35 Kcal)

Crème Brûlée (832 Kcal)

Spiced orange, macerated berries, vanilla sable

Tropical Vacherin (vg) (798 Kcal)

Mango and passion fruit vacherin, crème legere, coconut sorbet

(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 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.



GRELLE