



G R E L L E



*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

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BAR SNACKS

Warm Sourdough

& Paprika butter

£6

Mixed Roasted Nuts

£6.50

Olives

Whole Green Nocellara olives

£7.50

Jersey Rock Oyster (Half dozen)

Served with Mignonette dressing

£25.00

Truffle Fries

With grated Parmesan

£7.50

Cheese Gougères

24 months Comte warm cheese Gougères

£9.00

Arancini

Wild mushroom arancini, truffle aioli

£9.00

Goujonettes

Fried Sole goujons, Tartare sauce

£14.00

Charcuterie Platter

Selection of cold meats

£24.00

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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

*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 herbaceous notes
with a subtle floral finish.*

FRENCH 75 £16.5

Tanqueray, Fresh Lemon, Sparkling Wine

Perfectly balanced citrus freshness with a bubbly finish.

CHIARA'S 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.*

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SIGNATURE COCKTAILS

MANDARIN & YUZU MARTINI £14.5

Tanqueray, Mandarin, Yuzu, Lemon, Egg whites (removable)

Bright, citrus-forward, and refreshingly tangy with a smooth, velvety finish, elegantly served in a coupe glass.

BUBBLES & BERRIES £14.5

Tanqueray Royale, Chambord, Blackcurrant,
Sparkling Wine, Candy floss

Fruity and indulgent with berry notes and a touch of sparkle, topped with candy floss for a playful finish.

BLUEBERRY & LYCHEE £14

Tanqueray, Blueberry, Mint, Fresh lime, Lychee, Splash of Soda

Light, fruity, refreshing, and subtly sweet with a hint of citrus and a cooling mint finish, served in a highball over ice.

KAFFIR & BERGAMOT £14.5

Ketel One Vodka, bergamot, Kaffir,
Fresh Lemon, Noilly Prat Dry Vermouth

Bright and aromatic with citrus-forward notes and a subtle herbal edge, finished crisp and elegant. Served straight up in a coupe.

KIWI & BASIL £13.5

Basil infused Tanqueray, Green Chartreuse, Kiwi, Co2

A refreshing blend of herbaceous basil and tangy kiwi, with a touch of complexity and a subtle effervescence for a lively, crisp finish.

Served in a highball over ice.

SIGNATURE COCKTAILS

GREEN APPLE & ELDERFLOWER SPRITZ £14

St. Germain, Elderflower,
Green Apple, Sparkling Wine

Fresh, floral and fizz, perfect for anytime of the day. Served on ice.

COCONUT £13.5

Havana 3, Havana 7, Coconut, Fresh Lime, Velvet Falernum

*A tropical twist on the classic daiquiri, with creamy coconut and nutty undertones.
Served straight up in a coupe glass.*

RHUBARB & CUSTARD £15

Wildjac Damson & Raspberry Gin, Vanilla,
Rhubarb, Lillet Rosé

*A sweet and tangy delight, with vibrant rhubarb and smooth vanilla,
complemented by fruity gin and a light, refreshing finish. Served over ice.*

EARL GREY & APRICOT £15.5

Chase Vodka, Apricot, Amaro Montenegro,
Apricot Brandy, Earl Grey

*A sophisticated blend with delicate floral notes from Earl Grey,
balanced by rich apricot and a hint of bittersweet depth.
Served on the rocks.*

CARROT MARGARITA £14

El Jimador Blanco, Agave, Fresh Lime,
Carrot Juice, Chilli, Turmeric

*A fresh and fiery take on the spicy Margarita, bright, earthy,
invigorating with a smooth heat that lingers.*

SIGNATURE COCKTAILS

HARMONY MIZUWARI £16

*Johnnie Walker Black Label, Daiginjo Genshu Sake,
Hunan Green Tea, Nori Seaweed, Co2*

*A tradition of mixing whisky with water in a highball, here replaced
by earthy green tea, finished with a subtle umami note
and a gentle effervescence.*

SUGARCANE £14

Flor de Cana 12 Dark Rum, Pedro Ximenez Sherry,
Demerara, Chocolate bitters

*Rich and complex, with deep notes of dark rum and sweet sherry, balanced by hints of
chocolate and a touch of warming spice.*

BANANA BREAD £15

Havana spiced Rum, Chocolate, Cocchi Sweet Vermouth, Banana Foam

*Rich and comforting with notes of warm spice, dark chocolate, finished with a light, creamy
banana foam for a nostalgic dessert-inspired sip.*

BLOOD ORANGE £13

Malfy Rosa, Aperol, Blood Orange, Rosemary

*Vibrant and bittersweet with a hint of herbal depth,
finished smooth, sweet and refreshing. Served straight up.*

STRAWBERRY & CREAM £13.5

Tanqueray, Strawberry, Cream,
Fresh Lime, Egg whites (removable)

*Light and silky with ripe strawberry sweetness,
a touch of citrus, and a smooth, creamy finish.*

SIGNATURE COCKTAILS

OUR PAPER PLANE £13

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

Bold and bittersweet with layers of citrus, spice, and subtle herbal depth, finished with a smooth, balanced edge.

ANANAS £16.5

Teremana Blanco tequila, Lost Explorer Mezcal, Roasted Pineapple,
Cinnamon, Mexican Lime soda

Smoky and tropical with rich roasted pineapple, a touch of warm spice, and a zesty, sparkling finish. Served in a highball over ice.

CHERRY & GINGER £14

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

Fruity and refreshing with bold cherry flavors, balanced by a light, zesty acidity and a smooth ginger finish.

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.*

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

Bold and refreshing

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.

UNFORGETTABLE CLASSICS

SOUTHSIDE £13

No3 Gin, Fresh Mint, Fresh Lemon

LYCHEE MARTINI £14

Ketel One, Lychee, Fresh Lemon Juice

BLOOD ORANGE PALOMA £15.50

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

TOMMYS MARGARITA £16

D. Julio Blanco, Organic Agave, Fresh Lime

CHANCELLOR £16

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

CHAMPAGNE COCKTAIL £19.5

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

WOODFORD OLD FASHIONED £14.5

Woodford Reserve Bourbon, Sugar, Angostura Bitters

DALMORE ROB ROY £20

Dalmore 12 Single Malt, Cocchi di Torino Sweet Vermouth,
Angostura bitters

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DESSERT WINES

	75ml
Grahams 10 years old, Tawny Port	13.00
<i>Porto, Portugal</i>	
Blandys Duke of Clarence 'Rich' Madeira	9.00
<i>Madeira, Portugal</i>	
WF Fernando De Castilla Pedro Ximenez	9.00
<i>Andalusia, Spain.</i>	

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>
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
Cygnets '22' Welsh dry gin	12.00

VODKA	<i>50ml</i>
Absolut Citron	8.50
Absolut Vanilla	8.50
Belvedere	10.00
Belvedere 10	40.00
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

50ml

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
Teremana	14.50
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 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
Noilly Prat Extra Dry Vermouth	6.00
Martini Ambrato	8.00
Martini Rubino	8.00
Campari	7.50
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 WHISKY *50ml*

Roe & Co	10.50
Slane	9.00
Green Spot	12.00
Jameson	9.00

JAPANESE WHISKY *50ml*

Nikka from the barrel	16.00
Hibiki Harmony	19.00
Hibiki 21yo	194.00
Yamazaki 12yo	31.00
Yamazaki 18yo	146.00

AMERICAN WHISKEY *50ml*

Bulleit Bourbon 10yo	13.00
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

50ml

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
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 *50ml*

Pisco ABA	10.50
Ysabel Regina PX	13.50
Metaxa 12	13.50

COGNAC *50ml*

Courvoisier VSOP	12.00
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 *50ml*

Calvados Pere Magloire VSOP	11.00
Dupont Hors d'Age VSOP	21.50

EAU DE VIE *50ml*

G. Miclo Poire Williams	10.50
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GRAPPA *50ml*

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
Lychee Juice <i>(KCal 194)</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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