

O R E L L E

3 courses £35.00

Betterave (v) (850 Kcal)

Heritage beets tartare, parmesan, smoked almonds, preserved lemon

Saumon (336 Kcal)

Cured salmon ballontine, clementine, sorrel, burnt cucumber, almond

Terrine (620 Kcal)

Pork and venison terrine, barbecued carrot, walnut ketchup, pistachios, sourdough

Tartare (620 Kcal)

Longhorn beef tartare, marmite egg yolk jam, Shimeji, parmesan tuile
£5.00 Supplement

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Celeri - rave (Vg) (443 Kcal)

Celeriac risotto, pecorino romano, maitake mushrooms

Poulet (1170 Kcal)

Chicken pithivier, king oyster, pickled Shimeji, pomme purée, broccoli, jus gras

Daurade (965 Kcal)

Pan-seared seabream, olive oil mash, taramasalata, rainbow chard, tapioca, lemon beurre blanc

Porc (620 Kcal)

Beetroot brined pork, celeriac, black pudding, spelt, chicory
£5.00 Supplement

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Triple cooked chips
(vg) (459 Kcal)

Potato purée
(v) (531 Kcal)

Tenderstem broccoli, garlic, chilli
(vg) (176 Kcal)

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Framboise (684 Kcal)

White chocolate mousse, raspberry & hibiscus compote, meringue, raspberry sorbet

Tiramisu (728 Kcal)

Mascarpone, coffee gel, madeline, coffee ice cream

(V) VEGETARIAN | (VG) VEGAN

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them 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 2000kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.