

# O R E L L E

£65

**Betterave (v)** (850 Kcal)

*Heritage beets tartare, parmesan, smoked almonds, preserved lemon*

**Saumon** (336 Kcal)

*Cured salmon ballotine, clementine, sorrel, burnt cucumber, almond*

**Tartare** (640 Kcal)

*Longhorn beef tartare, marmite egg yolk jam, Shimeji, parmesan tuile*

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**Celeri - rave (Vg)** (443 Kcal)

*Celeriac risotto, pecorino romano, maitake mushrooms*

**Poulet** (1145 Kcal)

*Roast chicken ballotine, crispy leg, turnip, pomme purée, jus gras*

**Daurade** (965 Kcal)

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

**Porc** (620 Kcal)

*Beetroot brined pork cutlet, fermented apple purée, black pudding, spelt, chicory*

## SIDES £ 5 . 5 0

**Triple cooked new potatoes**

**(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*

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**(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.