

O R E L L E

2 courses £29.00

3 courses £34.00

Monday to Saturday 12:00 to 14:30

Monday to Thursday 17:30 to 18:00

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

STARTER

Soupe A L'oignon Normand (v)

French onion soup, gruyere

Betterave (v) (897 Kcal)

Heritage beets tartare, Parmesan, smoked almonds, preserved lemon

Thon (673 Kcal)

Tuna tartare, new seasons radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu

£5.00 Supplement

Terrine (620 Kcal)

Ham hock terrine, piccalilli, pineapple, sourdough

Tartare (620 Kcal)

Longhorn beef tartare, amrmite egg yolk jam, Shimeji, Parmesan tuile

£5.00 Supplement

MAIN

Ratatouille Niçoise (v) (152 Kcal)

Spiced tomato fondue, basil, sourdough

(vegan on request)

Saumon (646 Kcal)

Pan-seared salmon, butternut squash purée, Romanesco, Noilly Prat velouté

Poulet Fricassee (965 Kcal)

Chicken fricassee, potato purée, wild mushrooms, peas, carrots

Porc (620 Kcal)

Pork belly, braised fennel, roasted sweetheart cabbage, toffee apple, mustard and sage crub

£5.00 Supplement

Entrecôte

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

£25.00 Supplement

SIDES

French fries

(vg) (684 Kcal)

£5.50

Mesclun salad, Dijon

vinaigrette (vg) (124 Kcal)

£5.50

Potato purée

(v) (571 Kcal)

£6.50

Tenderstem broccoli,

garlic, chilli (vg) (178 Kcal)

£6.50

Tomate salad, red

onion (vg) (207 Kcal)

£5.50

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 (844 Kcal)

Spiced orange, macerated berries, vanilla sable

Fondant au Chocolat

Chocolate fondant, espresso ice cream

2 Wine flight £10.00

3 Wine flight £14.00

100ml per glass

Sommelier selection