

# O R E L L E

## 3 course £50 per person

### STARTER

**Soupe A L'oignon Normand** (450 Kcal)

*French onion soup, gruyere*

**Betterave (vg)** (897 Kcal)

*Heritage beets tartare, smoked almonds, preserved lemon*

**Terrine** (620 Kcal)

*Ham hock terrine, piccalilli, pineapple, sourdough*

**Thon** (673 Kcal)

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

**Tartare** (620 Kcal)

*Longhorn beef tartare, marmite 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, vermouth velouté*

**Poulet Fricassee** (1060 Kcal)

*Chicken Fricassee, cannellini beans, peas, carrot, shallots, pancetta, velouté*

**Porc** (2426 Kcal)

*Pork belly, roasted sweetheart cabbage, braised fennel, mustard and sage crumb, toffee apple sauce*

**Entrecôte** (1464 Kcal)

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

£25.00 Supplement

### SIDES

**French fries**

(vg) (684 Kcal)

£5.50

**Frites aux Truffes**

*With Parmesan* (Kcal 945)

£7.50

**Potato purée**

(v) (571 Kcal)

£6.50

**Tenderstem broccoli,**

**garlic, chilli (vg)** (178 Kcal)

£6.50

**Mesclun salad, Dijon**

**vinaigrette (vg)** (124 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** (796 Kcal)

*Chocolate fondant, coconut ice cream*

**Pomme et figue (vg)** (716 Kcal)

*Apple parfait, spiced fig and apple compote, vanilla meringue, fig sorbet*

### (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 needaround.

2000kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.