

# O RELLE

## Appetisers

Sourdough Bread 6.5  
Salted French butter

Olives 6  
Nocellara

Caviar  
King's Oscietra caviar, creme fraiche, blinis

40/85  
10g/30g

Oyster (Half Dozen) 25  
Jersey Rock oyster, mignonette dressing

## Starters

Tuna Tartare 19  
Radish, pickled ginger, chilli  
wasabi, shiso, yuzu ponzu

Warm Chicken Croquette (H) 15  
Romesco sauce, candied Macadamia nuts

Prawns 19  
Red Argentinian prawns a la plancha,  
garlic and chilli butter, lemon aioli

Jerk Quail 19  
Spatchcock French quail, jerk sauce marinade  
pineapple and black bean salsa, fried jerk quail legs

Tartare 18  
Hand-cut raw Black Angus beef tartare, shallots, cornichons  
Hendersons X Manchester Stories house dressing, confit yolk

Burrata (V) 16  
Buffalo milk burrata, grilled peach, tarragon,  
hot honey, elderflower, tomato consomme

Smoked Salmon 17  
London cure oak-smoked salmon, crème fraiche  
melba toast, capers, dill, Avruga caviar, lime

Gazpacho (VG) 12  
Chilled strawberry and pepper gazpacho,  
cucumber granita, olive, capers and cherry tomato

## Mains

Pan-seared Salmon 32  
Cauliflower purée, rainbow chard,  
Romanesco, vermouth velouté

Saddleback Pork Cutlet 36  
Roasted sweetheart cabbage, braised fennel  
mustard and sage crumb, toffee apple sauce

Sea Bream 35  
Pan-seared fillet of sea bream, fregola, garlic prawns  
tarragon, langoustine bisque, smoked caviar

Lamb 39  
Suffolk lamb rump, salamanca olive tapenade,  
ratatouille, salsa verde, labneh, cumin lamb jus

Gnocchi (VG) 24  
Rice flour gnocchi, plant-based Nduja and burrata  
smoked sundried tomatoes, artichoke, persillade

Chicken 35  
Corn-fed chicken supreme, summer truffle potato terrine  
Hen of the woods, tarragon, mushroom chicken sauce

Panisse (VG) 24  
Fried chickpea panisse, Urfa chili, summer courgettes  
whipped hummus, aubergine caviar, crispy chickpeas, mint

## Sharing

Lobster (for two) 120  
750g Native lobster, garlic and parsley butter,  
baby gem, fries

Porterhouse (for two) 110  
1kg, grass-fed, 42 day aged Charolais T-Bone  
baby gem, fries

## Grill

Beef Fillet 42  
240g, 30 day aged, Hereford beef fillet

Sirloin (H) 35  
280g, 30 day aged, Native Cross Sirloin

Rib Eye (H) 46  
330g, 30 day salt-aged, Black Angus Ribeye

## Sauce

Béarnaise Sauce 4  
Stories Steak Salsa 4  
Peppercorn Sauce 4  
Stories Verde 4

## Sides

Tomato (VG) 6.5  
Isle of Wight tomato carpaccio  
olive oil, Maldon salt

Skinny Fries (VG) 6  
Garlic and  
rosemary sea salt

Lettuce (V) 5.5  
British seasonal leaves,  
sherry vinaigrette

Potatoes (VG) 6.5  
New seasons potatoes,  
salsa verde

Green Beans (V/VG) 7.5  
Extra fine green beans,  
tarragon butter

Truffle Fries (V) 7.5  
Summer truffle and  
aged parmesan fries

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchen 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. Calorie information is available on request. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

(VG) VEGAN | (V) VEGETARIAN | (GF) GLUTEN FREE | (H) HALAL