

ORELLE

2 courses 33 | 3 courses 39

Monday to Saturday 12:00 to 14:30, maximum 10 guests
Monday to Thursday 17:30 to 20:00, maximum 10 guests

STARTER

Gazpacho (VG)

Chilled strawberry and pepper gazpacho, cucumber granita, olive, capers and cherry tomato

Burrata (V)

Grilled peach, hot honey, elderflower, tarragon, tomato consommé

Warm Chicken Croquette (H)

Romesco sauce, candied Macadamia nuts

Tuna Tartare

Radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu
£5.00 Supplement

Black Angus Beef Tartare

Hand-cut raw beef, shallots, cornichons, house dressing, confit yolk
£5.00 Supplement

MAIN

Gnocchi (VG)

Rice flour gnocchi, plant-based Nduja and burrata, smoked sundried tomatoes, artichoke, persillade

Pan-seared salmon

Cauliflower purée, rainbow chard, Romanesco, vermouth velouté

Roast Chicken Breast

Corn-fed chicken supreme, mash potatoes, Hen of the woods, mushroom chicken sauce

Saddleback Pork Cutlet

Roasted sweetheart cabbage, braised fennel, mustard and sage crumb, toffee apple sauce
£5 Supplement

Sirloin (H)

280g, 30 day aged, Native Cross Sirloin, fries
£25 Supplement

SIDES

Tomato

Olive oil, salt
6.5

Lettuce (v)

Sherry vinaigrette
5.5

Potatoes (vg)

Salsa verde
6.5

Skinny Fries (vg)

Garlic and rosemary sea salt
6

Green Beans (v/vg)

Tarragon butter
7.5

Truffle Fries (v)

Aged parmesan
7.5

DESSERT

Ice Creams | Sorbets Maison (v/vg)

Selection of 3

Vanilla | Chocolate | Caramel | Raspberry | Coconut & Passion fruit | Bergamot

Crème Brûlée (V)

Vanilla, orange sable biscuit, pistachio ice cream

Tropical Chocolate Mousse (VG)

54% Dark Chocolate mousse, mango and passion fruit compote, blackcurrant meringue, coconut and passion fruit sorbet

Sticky Toffee Puding (V)

Condensed milk ice cream, butterscotch

(VG) VEGAN | (V) VEGETARIAN

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.

The background of the image is a complex, repeating geometric pattern. It consists of numerous light gray triangles of various sizes and orientations, some pointing upwards and some downwards, creating a tessellated effect. The triangles are arranged in a way that they interlock, with some forming larger diamond shapes. The overall aesthetic is modern and minimalist.

G R E L L E