

ORELLE

SUNDAY MENU

2 courses £33.00 | 3 courses £38.00

Oysters

Jersey Rock Oyster (Half dozen) (191 Kcal)
Pickled plum, Shiso, Mignonette dressing
28.00

STARTERS

Betterave (v) (850 Kcal)

Heritage beetroot tart, parmesan, smoked almonds, preserved lemon

Champignon (v) (880 Kcal)

King Oyster mushroom, Maitake, mushroom ketchup, smoked almond

Saumon (336 Kcal)

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

Terrine (620 Kcal)

Pork and venison terrine, barbecued carrot, walnut ketchup, pistachios, sourdough

Tartare (668 Kcal)

Longhorn beef tartare, marmite egg yolk jam, shimeji, parmesan tuile

Supplement £5.00

MAINS

Riz (v) (504 Kcal)

Cep risotto, shaved mushroom, maitake, wild rice
(vegan on request)

Daurade (965 Kcal)

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

Sunday roast

***Surlonge rôtie** (1549 Kcal)

35 day aged Cumbrian sirloin, Yorkshire pudding

***Porc** (1907 Kcal)

65-day aged pork cutlet, caramelised apple, cranberry sauce

***(Family style roast potato, buttered cabbage, cauliflower cheese, confit carrot parsnips, Brussels sprouts)**

Couronne de poulet rôti for two (1982 Kcal)

Roasted chicken crown, braised leg cabbage, roast potato, jus gras

DESSERTS

Choice of dessert from our desserts menu

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