

# O R E L L E

**£50 3 course includes a glass of Nyetimber on arrival**

**Betterave (v)** (850 Kcal)

*Heritage beets tartare, parmesan, smoked almonds, preserved lemon*

**Saumon** (336 Kcal)

*Cured salmon ballontine, clementine, sorrel, burnt cucumber, almond*

**Terrine** (620 Kcal)

*Pork and venison terrine, barbecued carrot, walnut ketchup, pistachios, sourdough*  
£5.00 Supplement

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**Celeri - rave (Vg)** (443 Kcal)

*Celeriac risotto, pecorino romano, maitake mushrooms*

**Poulet** (965 Kcal)

*Stuffed chicken breast, sprout, parsnip, chicken jus*

**Dourade** (965 Kcal)

*Pan-seared sea beam, olive oil mash, taramasalata, rainbow chard, tapioca, lemon beurre blanc*

**Porc** (620 Kcal)

*Beetroot brined pork cutlet, fermented apple purée, black pudding, spelt, chicory*  
£10.00 Supplement

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**Triple cooked new potatoes**  
**(vg)** (459 Kcal)

**Potato purée**  
**(v)** (531 Kcal)

**Tenderstem broccoli, garlic, chilli**  
**(vg)** (176 Kcal)

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**Framboise** (684 Kcal)

*White chocolate mousse, raspberry & hibiscus compote, meringue, raspberry sorbet*

**Tiramisu** (728 Kcal)

*Mascarpone, coffee gel, madeline, coffee ice cream*

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(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.

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