

ORELLE

Desserts

Chocolat et Yuzu (986 Kcal)

Milk chocolate mousse, walnut brownie, yuzu caramel, vanilla ice cream

2021, Baunard, Carte D'Or, Coteaux du Layon, Loire Valley 75ml £9.00

£12.00

Noisette (718 Kcal)

Chocolate madeleine, hazelnut, whipped pannacotta, salted caramel ice cream

2021, Kardos, Tundérmese, Hungary, 75ml £8.00

£10.00

Noix de coco (832 Kcal)

Coconut parfait, choux, pineapple cream, coconut cream

2022, G.Vajara Moscato d'Asti, Barolo, Piemonte, 125ml £10.00

£11.00

Framboise (684 Kcal)

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

Nyetimber, Cuveé Chérie, Demi Sec, West Sussex, 125ml £13.00

£10.00

Tiramisu (728 Kcal)

Mascarpone, coffee gel, madeline, coffee ice cream

Manzanilla, Equipo Navazos, Spain 75ml £9.00

£11.00

Tofu (vg) (324 Kcal)

Tofu chocolate mousse, coconut crumb, English strawberry

2018, Vouvraix, Cuveé Saint Martin, La Chantaignerie, 75ml £8.00

£9.00

After Dinner Cocktails

Sweet Nata

Havana 7, Advocaat, Sweet Madeira wine

This cocktail evokes the sweet and creamy essence of the famous Portuguese custard "Pastel de Nata"

£12.50

Tatin Sour

Remy Martin VSOP, Calvados Magloire VSOP, Clarified butter, Caramelised apple, Verjus

Liquid version of the famous French Tarte Tatin, buttery with hints of caramelized apple

£14.50

Irish Coffee 2.0

Jameson, Guinness reduction, Demerara, Coffee, Irish cream

Revamped Irish coffee with velvety depth and roasted malt richness

£10.50

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.