

O R E L L E

Valentine's Day

£120 per person

Amuse bouche

Homard

Glazed lobster, charcoal, seaweed, melon

Betterave (v)

Barbecued heritage beetroot, seirass, apple dashi, almond gazpacho

Bar

Cornish sea bass, beluga lentil, octopus, roasted chicken consommé

Chevreuril

Lake District venison loin, celeriac, pommé anna, maitake, spiced jus

or

Côte de Boeuf for two

50-day aged 800g Côte de Boeuf, truffle mac & cheese, glazed carrot, bone marrow jus

Pre-Dessert

Framboise

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

(V) VEGETARIAN

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.