O R E L L E

SUNDAY MENU

APPETISER

(Half dozen) (127 Kcal)

Mignonette dressing

25

Warm Sourdough (613 Kcal)

Paprika butter 5.5

Cheese Gougères (871 Kcal)

24 months Comte warm cheese Gougères

Olives (245 Kcal) Jersey Rock Oyster

Whole Green Nocellara olives 7.5

Arancini (1051 Kcal)

Wild mushroom arancini, truffle aioli

STARTER

Strawberry Gazpacho (VG) (126 Kcal)

Cucumber granita, olives, capers

12

Tuna Tartare (191 Kcal) Radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu

Longhorn Beef Tartare (606 Kcal)

Confit yolk, pickled shallot, Parmesan tuile

Melon Salad (240 Kcal)

Bleu de Bocage, Acai berry, basil sorbet

Ham Hock Terrine (916 Kcal)

Piccalilli, pineapple, sourdough 16

MAIN

Pan-seared salmon (274 Kcal)

Cauliflower purée, purple sprouting brocolli, rainbow chard, Romanesco, vermouth velouté

32

SUNDAY ROAST £29

Roast Chicken Breast (1276 Kcal)

Roasted corn fed chicken

Sirloin (1623 Kcal)

35 day aged Cumbrian sirloin

Shallot Tarte Tatin (V) (1311 Kcal)

Aged balsamic vinegar (vegan upon request)

Roast pork (1631Kcal)

Saddleback pork cutlet

All served with unlimited family style roast potato, confit carrot, spring greens, red cabbage, Yorkshire pudding

TO SHARE

Cote de Boeuf for two (2623 Kcal)

50-day aged 800g bone in rib eye 55.00 per person

Served with unlimited family style roast potato, confit carrot, spring greens, red cabbage, Yorkshire pudding

SIDES

French Fries (VG)

(504 Kcal)

5.5

Potato Purée (V) (571 Kcal)

6.5

Spring Greens (VG)

5.5

(124 Kcal)

Cauliflower Cheese (V)

(536 Kcal)

5.5

(VG) VEGAN | (V) VEGETARIAN

ORELLE