

BREAKFAST

Served until 12 noon

ORIEL BREAKFAST 9.95

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Sausage, bacon, eggs, flat mushroom, baked tomato, beans, sautéed potatoes with aioli, toast

ORIEL GRANDE BREAKFAST 12.95

Two sausages, bacon, eggs, flat mushroom, baked tomato, beans, black pudding, sautéed potatoes with aioli, toast

ORIEL VEGETARIAN BREAKFAST (V) (GO) 9.95

White bean and tomato cassoulet, eggs, spinach, flat mushroom, baked tomato, sautéed potatoes with aioli, toast

OMELETTE ARNOLD BENNETT 8.20

Smoked haddock, hollandaise, Emmental cheese

SCRAMBLED EGGS ON TOAST (GO)

With your choice of: Bacon 6.95 Smoked salmon 9.50

EGGS BENEDICT

Toasted English muffin, two poached eggs and hollandaise sauce, with your choice of: Smoked ham 8.50 Smoked salmon 9.50 Spinach (V) 8.25

Why not add a side of sautéed potatoes with roasted red pepper and shallot? [V] [GO] 1.50

FRENCH TOAST (V) 6.50

Seasonal fruits, Bonne Maman honey, crème fraîche

BRULÉED GRANOLA (V) 5.00

Granola, seasonal fruits, caramelised crème fraîche topping

SEASONAL FRUIT SALAD (V) (GO) 5.00

And a pot of caramelised crème fraîche

PANCAKES 8.50

Buttermilk pancakes, back bacon, chopped banana, maple syrup

PASTRIES (V) 2.50

Plain croissant, almond croissant, pain au chocolat or pain au raisin

BAKED BAGUETTE (V) 2.50

Butter, Bonne Maman jam

WILD MUSHROOMS ON TOASTED SOURDOUGH (V) (GO) 8.50

Wild and chestnut garlic mushrooms with chives, two poached eggs

SMASHED AVOCADO ON TOASTED SOURDOUGH (V) (GO) 8.50

Smashed avocado with goat cheese cream and crème fraîche, roquito chilli drops, baby watercress, baby plum tomatoes Add a poached egg 1.50

15 WE HAVE A 15 MINUTE SERVICE PLEDGE. IF YOU HAVE TO FLY JUST LET US KNOW.

Every egg used in our kitchen comes from free-range hens. Gluten free bread available on request. (v) vegetarian, (go) gluten free on request. Allergen menus are available - please ask.

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee that our dishes will be free of traces of these products. Olives may contain stones. Fish and meat dishes may contain bones, and all dishes may contain items not mentioned in the menu descriptions. An optional 10% service charge will be added for parties of 8 or more. A full copy of our tipping policy is available on our website at www.casualdininggroup.co.uk.

T3_Breakfast_Menu











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COCKTAILS

BLOODY MARYS 9.50 EACH

MAISON MARY

Absolut vodka or Grey Goose (+1.50), tomato and lemon juice, Oriel house spice mix, celery

MARY LAPIN

Absolut vodka or Grey Goose (+1.50), fresh orange and carrot juice, ginger, coriander

MARY VERTE

El Blanco tequila, with a fresh blend of green herbs, pineapple and jalapeños

KIR DE MARSEILLE 10.50

Prosecco, French pink grapefruit and raspberry liqueur, passion fruit syrup

KIR DU JARDIN 12.50

Champagne, blackcurrant liqueur, rose liqueur

ESPRESSO MARTINI 8.95

Absolut Vodka and Kahlua, shaken with freshly pulled coffee

LE FIZZ 10.50

Grey Goose, St Germain elderflower liqueur and lime juice, topped with soda

CHAMPAGNE & SPARKLING

125ML / BOTTLE

PROSECCO, *Italy* 7.20 / 29.00

PIPER HEIDSIECK.

CHAMPAGNE, France 11.50 / 46.00

PIPER HEIDSIECK ROSÉ, 12.50 / 50.00

CHAMPAGNE, France

VEUVE CLICQUOT, 15.00 / 65.00

CHAMPAGNE, France



HOT DRINKS

FRENCH PRESS COFFEE Small (for 1-2)	3.10
FRENCH PRESS COFFEE Large (for 3-4)	5.90
ESPRESSO	2.40
DOUBLE ESPRESSO	2.90
CAPPUCCINO	2.90
CAFÉ AU LAIT	2.90
MOCHA	2.90
AMERICANO	2.75
HOT CHOCOLATE	2.90
ENGLISH BREAKFAST TEA	2.80
EARL GREY TEA	2.80
PEPPERMINT TEA	2.80
GREEN TEA	2.80
CAMOMILE TEA	2.80
REDBUSH TEA	2.80
FRESH MINT TEA	3.00

SOFT DRINKS

ORANGINA	2.70
BELVOIR RASPBERRY LEMONADE	3.10
BELVOIR ELDERFLOWER PRESSE	3.10
SMALL MINERAL WATER	2.70
LARGE MINERAL WATER	3.95
FRESH JUICE	3.10
Fresh Orange / Pressed Apple	
FRUIT JUICE	2.95
Cranberry, Pineapple,	
Grapefruit or Tomato	
COKE	3.00
DIFT COKE/COKE 7FRO/LEMONADE	2.70