



COCKTAILS

Start your meal with one of our classic cocktails, see reverse of this menu for full range



15

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

ALL DAY BREAKFAST

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

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

Wild and chestnut garlic mushrooms, two poached eggs, chives

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

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

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

STARTERS & SHARERS

SIGNATURE CHARCUTERIE SHARING PLATTER (GO) 13.95

French charcuterie meat selection, saucisson bonbons, cornichons, sun-dried tomatoes, Merlot red wine vinegar, olive oil, sourdough bread

Also available as a single portion 7.50

VEGETARIAN SHARING BOARD (V) 12.95

Lightly roasted vegetables, homemade artichoke purée, thyme and white bean hummus, olives, roquito chilli drops, sun-dried tomatoes, Gruyere cheese straws, baguette

KING PRAWN COCKTAIL (GO) 7.50

King prawns, avocado, green apple, baby gem lettuce, chopped chives, Espelette pepper, Marie Rose sauce

SALAD SANTÉ (GO) (VE) 6.95

Spiced chilli & beetroot houmous, quinoa, avocado, crispy kale, sugar snaps, grilled asparagus & pomegranate seeds

CHICKEN LIVER PÂTÉ (GO) 7.95

Smooth chicken liver and Madeira pâté, Mediterranean relish, brioche 'à tête'

FRENCH ONION SOUP (GO) 6.75

Topped with croutons, Gruyere cheese

SALMON TIAN (GO) 7.50

Smoked salmon layered with compressed cucumber, avocado purée, lime and black pepper crème fraîche, melba toast

VEGETABLE FRITURE (VE) 6.95

Asparagus, cauliflower florets, tender stem broccoli, roasted red pepper in a light curried tempura batter, tzatziki, sweet coriander chutney

LEEK AND POTATO SOUP (V) (GO) 6.25

Smooth leek and potato soup, croutons on the side

SIDES

TRUFFLE FRITES (V) 3.95

TRUFFLE MAC 'N' CHEESE (V) 3.95

CREAMED SPINACH (V) (GO) 3.00

TOMATO AND SHALLOT SALAD (VE) (GO) 3.00

STEAMED KALE WITH SUN-DRIED TOMATOES (VE) (GO) 3.00

BAGUETTE AND SOURDOUGH 2.50

FRITES (V) 3.00

ONION RINGS (V) 3.00

MIXED SALAD (VE) (GO) 3.00

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

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

MAINS

R - RECOMMENDED DRINK TO COMPLEMENT THE FLAVOUR

PORK SCHNITZEL 'HOLSTEIN' 14.50

Available made with chicken

Breaded pork escalope, fried egg, capers, anchovies, spinach, frites

R - Pinot Noir, Vin de France

MAC 'N' CHEESE

Traditional mac 'n' cheese with:

Lobster & king prawns 16.95

Truffled mornay sauce & chestnut mushrooms 12.95

Pesto, sundried tomatoes, balsamic and rosemary glaze 12.95

R - Piper-Heidsieck, Champagne, France

LEMON SOLE 'MEUNIÈRE' 22.50

Pan fried lemon sole on the bone, beurre noisette, fresh lemon, parsley, new potatoes

R - Chablis, Burgundy, France

BAKED SALMON FILLET 14.95

Béarnaise sauce, steamed kale, sun-dried tomatoes, new potatoes

R - Chablis, Burgundy, France

CHICKEN FRICASSEE (GO) 13.95

Fricassee of chicken, leeks, courgettes, wild mushrooms in a white wine, basil and cream sauce, mash

R - Sancerre, Loire Valley, France

LOBSTER THERMIDOR 28.95

Whole baked lobster, Mornay sauce, cream and Gruyere cheese, frites or green salad

R - Veuve Clicquot, Champagne, France

BETROOT, ARTICHOKE AND SQUASH RISOTTO (VE) (GO) 11.95

Pan fried butternut squash, roasted beetroot, artichoke purée, pea tendrils, red amaranth

R - Rosé, South of France

RIBEYE STEAK FRITES (GO) 22.50

11oz ribeye steak, shallot purée, sun-dried tomatoes, baby watercress, frites

Choose peppercorn or Béarnaise sauce 2.00

R - Malbec, Argentina

60z MINUTE STEAK (GO) 13.95

Rump steak served with garlic butter, sun-dried tomatoes, watercress, frites or house salad

Choose peppercorn or Béarnaise sauce 2.00

R - Comte Alexandre Red, Vin de France

LIGHTER DISHES

ORIEL CAESAR SALAD (V) (GO) 11.50

Baby gem lettuce, avocado, radish, poached egg, croutons, Caesar dressing

Add grilled chicken, smoked bacon lardons and salted anchovies 3.00

R - Sauvignon Blanc, New Zealand

BARBARY DUCK SALAD 15.50

Soy glazed oriental spiced duck served pink, sugar snaps, bacon lardons, frisée, watercress, roasted red pepper, toasted hazelnuts

R - Rosé, South of France

BLUE CHEESE AND WALNUT SALAD (V) (GO) 12.50

Red chicory, watercress, green apple, blue cheese, toasted walnuts, French vinaigrette

R - Rosé, South of France

OMELETTE 9.50

Four egg omelette, served with frites and house salad. Choose your filling:

Cheese (V) (GO)

Ham (GO)

Mushroom (V) (GO)

Smoked Salmon (GO)

BAGUETTES

GRILLED CHICKEN BAGUETTE 11.95

Chargrilled chicken breast, avocado, rocket and Dijon mayonnaise, served with frites or house salad

STEAK BAGUETTE 12.95

Sliced rump steak with watercress and Dijon mayonnaise, served with frites or house salad

BURGERS

ORIEL BURGER (GO) 14.95

Aberdeen Angus beef burger, shallot and Dijon mayonnaise, lettuce, tomato, brioche bun, frites, spiced ketchup

R - Merlot, Chile

GRILLED CHICKEN BURGER (GO) 13.95

Chicken fillet, shallot and Dijon mayonnaise, lettuce, tomato, brioche bun, frites

R - Gavi, Italy

VEGGIE BURGER (VE) 12.95

Pea and broad bean patties, flame roasted red pepper, artichoke purée, coriander chutney, lettuce, tomato, floured bun, frites

R - Gavi, Italy

Why not upgrade your frites to truffle frites? 0.95

ADD ONS

Bacon (GO) 1.50

Gruyere cheese (V) (GO) 1.50

Fried egg (V) (GO) 1.50

Onion rings (V) 1.50

Smashed avocado (V) (GO) 1.50

Half a lobster (GO) 12.50

PLEASE SEE THE REVERSE FOR DESSERTS AND DRINKS

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

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. A full copy of our tipping policy is available on our website at www.casualdininggroup.co.uk.

DESSERT

CHOCOLATE FONDANT (V) 6.75

Raspberry coulis filled chocolate fondant, coconut & chocolate praline ripple ice cream, hazelnut tuille, fresh raspberry

ORIEL BAKED ALASKA (V) 5.95

Flamed elderflower meringue, lemon & lime curd, meringue nest and vanilla ice cream

**CHOCOLATE & SALTED
CARAMEL POT (V) (GO) 6.50**

Dark chocolate ganache, salted caramel sauce, sea salt, whipped cream

APPLE TART (V) 6.50

Sweet pastry, caramelised apples, vanilla ice cream

CRÈME BRÛLÉE (V) (GO) 5.75

Set vanilla custard, caramelised sugar crust

**RASPBERRY & WHITE
CHOCOLATE MILLEFEUILLE (V) 7.50**

Layers of puff pastry, whipped cream, white chocolate sauce, fresh raspberries

ICE CREAM (V) 4.95

Please ask your server for today's flavours

CHOCOLATE TART (VE) 6.95

Smooth dark chocolate tart, glazed raspberries, raspberry toffee tuille

SHARING CHEESEBOARD 15.25

A selection of seasonal French cheeses, Emmental cheese straws, grapes, celery, baguette, butter

Also available as a single portion 8.50



COCKTAILS

BLOODY MARYS

MAISON MARY 9.50

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

MARY LAPIN 9.50

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

MARY VERTE 9.50

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

LE FIZZ 10.50

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

ORCHARD FIZZ 7.95

Absolut Pear, apple juice and lemon, topped with prosecco

KIR DU JARDIN 12.50

Champagne, blackcurrant liqueur, rose liqueurs

KIR DE MARSEILLE 10.50

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

LAZY OLD FASHIONED 7.95

Monkey Shoulder whisky, bitters & fresh orange stirred over ice

BASIL BLUSH 47 11.95

Monkey 47, lime juice, raspberries and basil topped with soda

CITRUS 75 12.50

Bombay Sapphire shaken with sugar, lemon, topped with Champagne

ESPRESSO MARTINI 8.95

Absolut Vodka and Kahlua, shaken with freshly pulled coffee

CHAMPAGNE & SPARKLING

	125ML	BOTTLE		BOTTLE
PROSECCO, Italy	7.20	29.00	LAURENT-PERRIER ROSÉ Champagne, France	85.00
PIPER-HEIDSIECK, Champagne, France	11.50	46.00	BOLLINGER, Champagne, France	85.00
PIPER-HEIDSIECK ROSÉ, Champagne, France	12.50	50.00	DOM PERIGNON, Champagne, France	150.00
VEUVE CLICQUOT, Champagne, France	15.00	65.00		

WINE

RED WINE

	250ML	BOTTLE
MAISON ROUGE, France	6.50	19.00
MERLOT, France	6.90	20.00
MALBEC, Argentina	7.80	22.50
CABERNET SAUVIGNON, France	7.95	23.00
MERLOT, Chile	8.50	24.00
COTE DU RHONE, France	9.10	26.00
PINOT NOIR, France	10.30	29.00
RIOJA CRIANZA, Spain	10.80	30.00
CHIANTI, Italy	12.70	35.00
CHÂTEAUNEUF-DU-PAPE, Rhone Valley, France	13.50	40.00
NUITS-SAINT-GEORGES, Burgundy, France	18.00	49.00

WHITE WINE

	250ML	BOTTLE
MAISON BLANC, France	6.50	19.00
SAUVIGNON BLANC, France	6.90	20.00
PINOT GRIGIO, Italy	7.50	22.50
PICPOUL, France	8.10	23.50
SAUVIGNON BLANC, New Zealand	9.80	27.50
GAVI, Italy	10.30	29.00
ALBARIÑO, Spain	10.90	31.00
SANCERRE, Loire Valley, France	11.40	32.00
CHABLIS, Burgundy, France	12.50	33.50
PULIGNY-MONTRACHET, Burgundy, France	18.00	49.00

ROSÉ WINE

	250ML	BOTTLE
MAISON ROSÉ, France	6.50	19.00
PINOT GRIGIO ROSÉ, Italy	7.60	22.50
ROSÉ, South of France	8.80	26.00

**125ML & 175ML GLASSES
ALSO AVAILABLE - JUST ASK**

HOT DRINKS

COFFEE

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

TEA

ENGLISH BREAKFAST	2.80
EARL GREY	2.80
PEPPERMINT	2.80
GREEN	2.80
CAMOMILE	2.80
REDBUSH	2.80
FRESH MINT	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
<i>Fresh Orange or Pressed Apple</i>	
FRUIT JUICE	2.95
<i>Cranberry, Pineapple, Grapefruit or Tomato</i>	
COKE	3.00
LEMONADE/DIET COKE/COKE ZERO	2.70

BEERS

	HALF	PINT
DRAUGHT BEER		
STELLA ARTOIS	2.65	5.25
GUINNESS	2.60	5.15
GOOSE ISLAND MIDWAY	2.95	5.85
BOTTLED CIDRE		
STELLA CIDRE		5.60
BOTTLED BEER		
PERONI		5.00
CORONA		5.00
BUD LIGHT (300ML)		5.00
BREWDOG DEAD PONY		5.25
CAMDEN PALE ALE		5.25
NANNY STATE 0.5%		4.75
ESTRELLA (GF)		4.75

LIQUEUR COFFEES AND HOT CHOCOLATE

With a liqueur of your choice - from 5.00

WHISKIES, SPIRITS AND LIQUEURS

Please ask for our bar menu for a full list - from 3.50