

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

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

KIRS

KIR DE SUREAU 9.50

St Germain elderflower liqueur with Aperol, Sauvignon Blanc, soda

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, orange bitters

KIR DE POIRE 9.95

Sauvignon Blanc, green apple liqueur, Poire William liqueur, Peychaud's bitters, soda

HOUSE FAVOURITES

NORMANDY NEGRONI 9.50

Calvados, Campari, sweet vermouth with a dash of bitters

SIDE CAR COLLINS 9.50

VS Cognac shaken with lemon juice, Cointreau, sugar, soda

CITRUS 75 12.50

Tanqueray No.10 shaken with sugar, lemon, orange bitters, topped with Champagne

MORSE COLLINS 11.25

Grey Goose shaken with lemon, French almond syrup, sugar, pastis, soda

CHAMPAGNE & SPARKLING

	125ML BOTTLE	BOTTLE		BOTTLE
GANCIA PROSECCO, Italy	7.20	28.50	LAURENT PERRIER ROSÉ, France	85.00
HEIDSEICK & CO. BRUT, France	11.50	46.00	BOLLINGER, France	95.00
HEIDSEICK ROSÉ, France	12.50	50.00	DOM PERIGNON, France	150.00
VEUVE CLICQUOT, France	15.00	65.00		

WINE

RED WINE	250ML	BOTTLE	WHITE WINE	250ML	BOTTLE
COMTE ALEXANDRE, France	6.50	18.00	COMTE ALEXANDRE, France	6.50	18.00
GRANFORT CABERNET SAUVIGNON, Pays d'Oc, France	7.00	19.50	LA CAMPAGNE SAUVIGNON BLANC, Vin de France, France	7.20	20.00
ERRÁZURIZ 1870 TENO BLOCK MERLOT, Curicó Valley, Chile	8.20	23.00	PARINI PINOT GRIGIO, Italy	8.00	22.50
CÔTES DU RHÔNE, Les Abeilles Rouge, Jean-Luc Colombo, France	8.80	24.50	CASTELL DE RAIMAT ALBARIÑO, Costers del Segre, Spain	9.00	25.50
VIÑA REAL RIOJA CRIANZA, Spain	8.90	25.00	PICPOUL DE PINET, Les Girelles, Jean-Luc Colombo, France	9.30	26.00
PURO MALBEC, Mendoza, Argentina	10.70	30.00	VIDAL SAUVIGNON BLANC, Marlborough, New Zealand	9.80	27.50
GAMAY-PINOT NOIR CÔTEAUX BOURGUIGNONS ROUGE, Louis Jadot, France	11.00	31.00	GAVI DI GAVI, Enrico Serafino, 2012/13, Italy	10.30	29.00
CHIANTI CLASSICO GRAN SELEZIONE TENUTA POGGIO AI MANDORLI, Trambusti, Italy	12.50	35.00	SANCERRE, Les Collinettes, Joseph Mellot, France	11.40	32.00
CHÂTEAUNEUF-DU-PAPE, Les Bartavelles, Jean-Luc Colombo, France	14.30	40.00	CHABLIS, Louis Jadot, France	12.50	35.00
NUITS-SAINT-GEORGES, Louis Jadot, France	17.50	49.00			

125ML & 175ML GLASSES ALSO AVAILABLE

WHISKIES, SPIRITS AND LIQUEURS

Please ask for our bar menu for a full list - from 3.25

LIQUEUR COFFEES AND HOT CHOCOLATES

With a liqueur of your choice - from 5.00

BEERS

DRAUGHT BEER	HALF PINT	BOTTLED BEER	330ML
STELLA	2.60	5.15	4.50
GUINNESS	2.50	4.95	4.50
LEFFE BLONDE	2.95	5.85	4.65
		ADNAMS PALE ALE	4.50
		BOLEE D'ARMORIQUE	4.45
		CIDRE	

SOFT DRINKS

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

ORIEL

GRANDE BRASSERIE

TIMELESS FRENCH INSPIRED
DISHES CRAFTED BY CHEFS
IN OUR OPEN KITCHEN

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

ALL DAY BREAKFAST

ORIEL GRANDE BREAKFAST 12.95

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

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

ORIEL VEGETARIAN BREAKFAST (V) (GO) 9.95

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

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

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

Wild and chestnut garlic mushrooms, two poached eggs, chives

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

WE HAVE A 15
MINUTE SERVICE
PLEDGE

15

IF YOU HAVE
TO FLY JUST
LET US KNOW

@OrielGrasserie @OrielGrandeBrasserie facebook.com/orielgrasserie

Every egg used in our kitchen comes from free-range hens. Gluten free bread available on request. (v) vegetarian, (gf) gluten free ingredients, (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.

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APÉRITIF

Why not start your meal with one of our

House Cocktails?

See the back of this menu for our full range.

TO START

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, Emmental cheese straws, baguette

KING PRAWN COCKTAIL (GF) 7.50

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

CHICKEN LIVER PÂTÉ 7.95

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

FRENCH ONION SOUP (GO) 6.50

Topped with croutons, Emmental Cheese

BLUE CHEESE AND WALNUT SALAD (V) (GF) 6.95

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

SALMON TIAN 7.50

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

VEGETABLE FRITURE (V) 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

MAIN COURSE

R - RECOMMENDED DRINK

TO COMPLEMENT THE FLAVOUR

PORK SCHNITZEL 'HOLSTEIN' 14.50

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

R - Gamay-Pinot Noir Corteaux, Bourguignons Rouge, Louis Jadot

LOBSTER MAC 'N' CHEESE 14.95

Traditional mac 'n' cheese, grilled half lobster, dill

R - A glass of Heidsieck Rosé Champagne

CHICKEN FRICASSEE (GF) 13.50

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

R - Sancerre, Les Collinettes, Joseph Mellot

MOULES FRITES (GO) 14.50

Fresh mussels steamed in garlic, celery, white wine and shallots, frites

R - Picpoul de Pinet, Les Girelles, Jean-Luc Colombo

BAKED SALMON FILLET 14.00

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

R - Chablis, Louis Jadot

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

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

R - Mirabeau Rosé, Cotes du Provence

LOBSTER THERMIDOR 27.95

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

R - A glass of Veuve Clicquot Champagne

BEETROOT, ARTICHOKE AND SQUASH RISOTTO (V) 11.95

Pan fried butternut squash, roasted beetroot, artichoke purée, Granello cheese, watercress, red amaranth

R - Mirabeau Rosé, Côtes du Provence

DUCK CONFIT 15.50

Confit duck leg, bed of braised lentils, smoked bacon lardons, wild mushrooms

R - Granfort Cabernet Sauvignon, Pays d'Oc

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 - Vidal Sauvignon Blanc, Marlborough

RIBEYE STEAK FRITES (GO) 21.50

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

Choose peppercorn or Béarnaise sauce 2.00

R - Puro Malbec, Mendoza

ORIEL BURGER (GO) 13.95

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

R - Errazuriz 1870 Teno Block Merlot, Curico Valley

GRILLED CHICKEN BURGER (GO) 12.95

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

R - Gavi di Gavi, Enrico Serafino, 2012/13

VEGGIE BURGER (V) 11.95

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

R - Gavi di Gavi, Enrico Serafino, 2012/13

Why not upgrade your frites to truffle frites? 0.75

ADD ONS

Bacon 1.50, Emmental cheese 1.50

Fried egg 1.50, Onion rings 1.50

Smashed avocado 1.50, Half a lobster 12.50

SIDES

TRUFFLE FRITES (V) 3.75

TRUFFLE MAC 'N' CHEESE (V) 3.75

CREAMED SPINACH (V) (GF) 3.00

SAUTÉED POTATOES (V) (GF) 3.00

TOMATO AND SHALLOT SALAD (V) (GF) 3.00

STEAMED KALE WITH SUN-DRIED TOMATOES (V) (GF) 3.00

BAGUETTE AND SOURDOUGH 2.50

FRITES (V) 3.00

ONION RINGS (V) 3.00

MIXED SALAD (V) (GF) 3.00

DESSERT

CHOCOLATE FONDANT (V) 6.75

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

CHOCOLATE & SALTED CARAMEL POT (V) (GF) 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) (GF) 5.50

Set vanilla custard, caramelised sugar crust

RASPBERRY & WHITE CHOCOLATE MILLEFEUILLE (V) 7.50

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

COFFEE LIEGEOISE (V) (GF) 5.50

Coffee and chocolate ice cream, Chantilly cream, espresso syrup, chocolate sauce, chocolate crumble

ICE CREAM (V) 4.95

Chocolate, vanilla, strawberry, coffee, coconut & chocolate praline ripple or lemon sorbet

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

HOT DRINKS

COFFEE

FRENCH PRESS COFFEE 3.10

small (for 1-2)

FRENCH PRESS COFFEE 5.90

large (for 3-4)

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

LIQUEUR COFFEES AND HOT CHOCOLATES

Add a liqueur of your choice - from 5.00