

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 DE MARSEILLE 10.50

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

KIR DU JARDIN 12.50

Champagne, blackcurrant liqueur, rose liqueur

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 PÉRIGNON, Champagne, France	150.00
VEUVE CLICQUOT, Champagne, France	15.00	65.00		

WINE

RED WINE	250ML	BOTTLE	WHITE WINE	250ML	BOTTLE
MAISON ROUGE, France	6.50	19.00	MAISON BLANC, France	6.50	19.00
MERLOT, France	6.90	20.00	SAUVIGNON BLANC, France	6.90	20.00
MALBEC, Argentina	7.80	22.50	PINOT GRIGIO, Italy	7.50	22.50
CABERNET SAUVIGNON, France	7.95	23.00	PICPOUL, France	8.10	23.50
MERLOT, Chile	8.50	24.00	SAUVIGNON BLANC, New Zealand	9.80	27.50
CÔTES DU RHÔNE, France	9.10	26.00	GAVI, Italy	10.30	29.00
PINOT NOIR, France	10.30	29.00	ALBARIÑO, Spain	10.90	31.00
RIOJA CRIANZA, Spain	10.80	30.00	SANCERRE, Loire Valley, France	11.40	32.00
CHIANTI, Italy	12.70	35.00	CHABLIS, Burgundy, France	12.50	33.50
CHÂTEAUNEUF-DU-PAPE, Rhone Valley, France	13.50	40.00	PULIGNY-MONTRACHET, Burgundy, France	18.00	49.00
NUITS-SAINT-GEORGES, Burgundy, France	18.00	49.00			

125ML & 175ML GLASSES ALSO AVAILABLE

WHISKIES, SPIRITS AND LIQUEURS

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

LIQUEUR COFFEES AND HOT CHOCOLATES

With a liqueur of your choice - from 5.00

BEERS

DRAUGHT BEER	HALF PINT	BOTTLED BEER	330ML
STELLA ARTOIS	2.65	5.25	5.00
GUINNESS	2.60	5.15	5.00
GOOSE ISLAND MIDWAY	2.95	5.85	5.00
BOTTLED CIDER	500ML		
STELLA CIDRE	5.60		
PERONI		5.00	
CORONA		5.00	
BUD LIGHT (300ML)		5.00	
BREWDOG DEAD PONY CLUB		5.25	
CAMDEN PALE ALE		5.25	
NANNY STATE 0.5%		4.75	
ESTRELLA (GF)		4.75	

SOFT DRINKS

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

ORIEL

GRANDE BRASSERIE

TIMELESS FRENCH INSPIRED
DISHERS 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

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

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

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

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



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, 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

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

SALAD SANTÉ (VE) (GO) 6.95

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

MAIN COURSE

R - RECOMMENDED DRINK

TO COMPLEMENT THE FLAVOUR

PORK SCHNITZEL 'HOLSTEIN' 14.50

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

R - Pinot Noir, France

LOBSTER MAC 'N' CHEESE 16.95

Traditional mac 'n' cheese, grilled half lobster, king prawns

R - Piper-Heidsieck, Champagne, 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

BAKED SALMON FILLET 14.95

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

R - Chablis, Burgundy, France

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

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

R - Rose, South of France

LOBSTER THERMIDOR 28.95

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

R - Veuve Clicquot, Champagne, France

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

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

R - Rose, South of France

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 - Rose, South of France

LEMON SOLE 'MEUNIÈRE' 22.50

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

R - Chablis, Burgundy, France

RIBEYE STEAK FRITES (GO) 22.50

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

Choose peppercorn or Béarnaise sauce 2.00

R - Malbec, Argentina

ORIEL BURGER (GO) 14.95

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

R - Merlot, Chile

GRILLED CHICKEN BURGER (GO) 13.95

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

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, fries

R - Gavi, Italy

Why not upgrade your fries to truffle fries? 0.95

ADD ONS

Bacon 1.50 (GO), Gruyere cheese (V) (GO) 1.50

Fried egg 1.50 (V) (GO), Onion rings 1.50 (V)

Smashed avocado 1.50 (V) (GO), Half a lobster 12.50 (GO)

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

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) (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

ORIEL BAKED ALASKA (V) 5.95

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

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

Liquid dessert? Try...

ESPRESSO MARTINI 8.95

Absolut Vodka and Kahlua, shaken with freshly pulled coffee

FRENCH PRESS, COFFEES AND HOT DRINKS

See our bar menu for the full range