



## COCKTAILS

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



GRANDE BRASSERIE

# 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) 9.95

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

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

Wild and chestnut garlic mushrooms, two poached eggs, chives

### EGGS BENEDICT WITH FRITES

Toasted English muffin, two poached eggs, hollandaise sauce, served with frites and your choice of:

Ham 9.95 Pulled duck 10.95

Smoked salmon 10.95 Guacamole (V) 9.95

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

Smashed avocado with goat's cheese cream, roquito chilli drops, baby watercress, baby plum tomatoes Add a poached egg (V) 1.50

Add a side of sautéed potatoes with roasted red pepper and shallot (V) 3.00

## STARTERS & SHARERS

### DELI BOARD 14.25

Selection of charcuterie, smooth chicken liver pâté, antipasti, sourdough bread

Available as a single portion 7.95

### VEGETARIAN SHARING BOARD (V) 12.95

Roasted vegetables, artichoke purée, garden pea & pine nut hummus, olives, roquito chilli drops, sun-dried tomatoes, cheese straws, baguette

### KING PRAWN COCKTAIL 7.95

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

### SALAD SANTÉ (V) 6.95

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

### CHICKEN LIVER PÂTÉ 7.95

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

### FRENCH ONION SOUP 6.75

Topped with croutons, cheese

### CRUDITÉS AND DIPS (V) 5.95

Selection of house-made dips, bread, carrot sticks

### 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) 6.25

Smooth leek & potato soup, croutons on the side

### SALMON TIAN 7.50

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

## SIDES

### MIXED SALAD (V) 3.00

### FRITES (V) 3.00

### SWEET POTATO FRITES (V) 4.00

### TRUFFLE FRITES (V) 4.00

### TRUFFLE MAC 'N' CHEESE (V) 4.00

### CREAMED SPINACH (V) 3.00

### SUGAR SNAP PEAS (V) 3.00

### TOMATO AND SHALLOT SALAD (V) 3.00

### BAGUETTE AND SOURDOUGH (V) 2.50

### ONION RINGS (V) 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

### PORK SCHNITZEL 'HOLSTEIN' 14.50

Available made with chicken

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

**R** - Pinot Noir, Vin de France

### BAKED SALMON FILLET 14.95

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

**R** - Chablis, Burgundy, France

### CHICKEN FRICASSEE 13.95

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

**R** - Sancerre, Loire Valley, France

### PRAWN RISOTTO 14.95

King prawn, garden peas, roasted red peppers, lobster bisque

**R** - Pinot Grigio Rosé, Italy

### BEETROOT, ARTICHOKE AND SQUASH RISOTTO (V) 11.95

Butternut squash, roasted beetroot, artichoke purée, pea tendrils, red amaranth

**R** - Rosé, South of France

### RIBEYE STEAK FRITES 22.95

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

Choose peppercorn or Béarnaise sauce 2.00

**R** - Malbec, Argentina

### 60z MINUTE STEAK 13.95

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

Choose peppercorn or Béarnaise sauce 2.00

**R** - Maison Rouge, France

### MAC 'N' CHEESE

Traditional mac 'n' cheese with:

Truffled Mornay sauce, chestnut mushrooms (V) 12.95

Pesto, sun-dried tomatoes, balsamic & rosemary glaze (V) 12.95

**R** - Piper-Heidsieck, Champagne, France

## LIGHTER DISHES

### ORIEL CAESAR SALAD (V) 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

### BUDDHA BOWL (V) 10.95

Falafel, guacamole, quinoa, rocket, smoked beetroot & harissa hummus, pea shoots, roquito chilli drops, spiced coriander chutney, roasted squash, red pepper tapenade

Add goats cheese (V) 2.00 or grilled chicken 2.00

**R** - Picpoul, France

### OMELETTE 9.50

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

Cheese (V)

Ham

Mushroom (V)

Smoked Salmon

**R** - Prosecco, Italy

## BAGUETTES

All served with frites, salad sweet potato fries (+1.00) or truffle frites (+1.00)

### GRILLED CHICKEN BAGUETTE 11.95

Chicken fillet, avocado, rocket, Dijon mayonnaise

### STEAK BAGUETTE 12.95

Sliced rump steak, watercress, Dijon mayonnaise

## BURGERS

All served with frites, salad sweet potato fries (+1.00) or truffle frites (+1.00)

### ORIEL BURGER 14.95

Black Angus beef burger, shallot & Dijon mayonnaise, lettuce, tomato, spiced ketchup

**R** - Merlot, Chile

### DUCK BURGER 15.95

Black Angus beef burger, pulled duck, Emmental cheese, shallot & Dijon mayonnaise, lettuce

**R** - Pinot Noir, France

### GRILLED CHICKEN BURGER 13.95

Chicken fillet, shallot & Dijon mayonnaise, lettuce, tomato

**R** - Gavi, Italy

### VEGGIE BURGER (V) 12.95

Pea and broad bean patties, roasted red pepper, artichoke purée, coriander chutney, lettuce, tomato

**R** - Gavi, Italy

### ADD ONS

Bacon 1.50

Emmental cheese (V) 1.50

Fried egg (V) 1.50

Onion rings (V) 1.50

Smashed avocado (V) 1.50

## TURN OVER FOR DESSERT AND DRINKS

(v) vegetarian 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](http://www.casualdininggroup.co.uk).

Scan this QR Code to view our allergen information



## DESSERT

**CHOCOLATE FONDANT (V) 6.75**

Raspberry coulis filled chocolate fondant, coconut ice cream, hazelnut tuile, fresh raspberry

**CHEESECAKE (V) 6.95**

Vanilla cheesecake, raspberry sauce

**CHOCOLATE & SALTED  
CARAMEL POT (V) 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) 5.75**

Set vanilla custard, caramelised sugar crust

**ICE CREAM (V) 4.95**

Please ask your server for today's flavours

**MINI BISCOFF DOUGHNUTS (V) 5.95**

Filled with speculoos sauce, with whipped cream

**CHOCOLATE TART (V) 6.95**

Smooth dark chocolate tart, glazed raspberries, raspberry toffee tuile

**SHARING CHEESEBOARD (V) 15.25**

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	95.00
PIPER-HEIDSIECK ROSÉ, Champagne, France	12.50	50.00	DOM PERIGNON, Champagne, France	175.00
VEUVE CLICQUOT, Champagne, France	15.00	65.00		

## WINE

### RED WINE

Our Favourites	250ML	BOTTLE
MERLOT, France	6.90	20.00
MALBEC, Argentina	7.80	22.50
PINOT NOIR, France	10.30	29.00
RIOJA CRIANZA, Spain	10.80	30.00

MAISON ROUGE, France	6.50	19.00
CABERNET SAUVIGNON, France	7.95	23.00
MERLOT, Chile	8.50	24.00
COTE DU RHONE, France	9.10	26.00
CHÂTEAUNEUF-DU-PAPE, Rhone Valley, France	13.50	40.00
NUITS-SAINT-GEORGES, 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

### WHITE WINE

Our Favourites	250ML	BOTTLE
PINOT GRIGIO, Italy	7.50	22.50
SAUVIGNON BLANC, France	6.90	20.00
PICPOUL, France	8.10	23.50
CHABLIS, Burgundy, France	12.50	33.50

MAISON BLANC, France	6.50	19.00
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
PULIGNY-MONTRACHET, Burgundy, France	18.00	49.00

125ML & 175ML GLASSES  
ALSO AVAILABLE - JUST ASK

## HOT DRINKS

### COFFEE

FRENCH PRESS COFFEE small (for 1-2)	3.10
ESPRESSO	2.40
DOUBLE ESPRESSO	2.90
FLAT WHITE	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
HERBAL	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 ORANGE OR APPLE JUICE	3.10
FRUIT JUICE	2.95
Cranberry, Pineapple, Grapefruit or Tomato	
COKE	3.00
LEMONADE/DIET COKE/COKE ZERO	2.70

## SMOOTHIES

AVO GO-GO Avocado, broccoli, spinach, mango, coconut, ginger, lime, apple juice	3.95
TROPICAL BLISS Mango, passion fruit, banana, apple juice	3.75
THE REFRESHER Banana, strawberry, apple juice	3.75
BERRY ENERGY BOOST Strawberry, banana, blueberry, raspberry, blackcurrant, spinach, apple juice, flax seed, maca, cacao, guarana	3.95
TROPICAL DEFENCE Mango, pineapple, papaya, banana, apple juice, goji berry, flax seed, pumpkin, sunflower seed, baobab	3.95

## BEERS

	HALF	PINT
DRAUGHT BEER		
STELLA ARTOIS	2.75	5.45
GUINNESS	2.80	5.50
GOOSE ISLAND MIDWAY	2.95	5.85
BOTTLED CIDRE		500ML
STELLA CIDRE		5.60
BOTTLED BEER		330ML
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

## GIN, WHISKIES, SPIRITS & LIQUEURS

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