



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 hoummus, 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

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

Lobster and King prawns 16.95

R - Piper-Heidsieck, Champagne, France

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

LEMON SOLE 'MEINIÈRE' 22.50

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

R - Chablis, Burgundy, France

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

PRAWN RISOTTO 14.95

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

R - Pinot Grigio Rosé, Italy

LOBSTER THERMIDOR 28.95

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

R - Veuve Clicquot, 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

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

Half a Lobster 12.50

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.

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 Cranberry, Pineapple, Grapefruit or Tomato	2.95
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

DRAUGHT BEER	HALF	PINT
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