

ORÉE

All Day Service

Monday to Thursday until 4pm
Friday, Saturday, Sunday & Bank Holidays until 6pm

SOUPS & SMALL PLATES

With a green salad side

- Soup of the Day
Please ask your waiter for the daily selection
- Salmon & Spinach Quiche (GF)
- Quiche Lorraine (GF)
- Provençale Vegetables Quiche (GF)
- Croque Monsieur
- Croque Madame *with Poached Egg*

SALADS

With a Basket of Bread, Gluten Free Ingredients Bread Option (GF)

- Grilled Goats Cheese & Honey Salad
Goats Cheese on Toast, Beetroot Honey, Balsamic Vinegar, Mixed Leaves
- Kale, Butternut Squash and Feta Salad (GF)
Kale, Butternut Squash, Feta, Pomegranate, Cucumber
- Superfoods Salad (GF)
Quinoa, Bean Sprouts, Beetroot, Toasted Seeds & Broccoli Florets

OPEN TOASTS

Gluten Free Ingredients Bread Option (GF)

- Avocado & Lemon *with Chilli Flakes on Toast*
- Goldstein Smoked Salmon, *Cream Cheese, Cucumber on Toast*
- Croque Monsieur *with Home Made Bechamel*
- Croque Madame *with an Organic Free Range Poached Egg*
- Red & Yellow Tomatoes, Mozzarella *with Pesto and Basil on Toast*

OATS & FRUITS

- Fresh Fruits Salad
- Granola Bowl *with Yogurt* (GF)
- Porridge Bowl *with Seasonal Fruits* (GF)

FREE RANGE ORGANIC EGGS

With a Basket of Bread, Gluten Free Ingredients Bread Option (GF)

- Two Eggs Scrambled, Fried or Poached
- Egg White Omelette
- Eggs Benedict on Japanese Pain de Mie
- Eggs Royale on Japanese Pain de Mie

ADD-ONS

- Free Range Organic Poached Egg
- Cherry Tomatoes or Grated Cheese
- ½ Avocado
- Streaky Bacon
- Smoked Salmon

WEEKDAYS LUNCH MENU

Hot Soup of The Day with our Daily Bread Selection
Quiche, Pain de Mie Croque Monsieur or Sandwich
Your Choice of Regular Coffee or Tea

- Bakers Bread Basket *butter & jam*
- Gluten Free Ingredients Bread Basket *butter & jam* (GF)

PÂTISSERIES FINES

- Fraisier (GF)
- Chocolate Lovers (GF)
- Lemon & Yuzu Tartelette (GF)
- Cheesecake (GF)
- Chocolate Eclair
- Coffee Eclair
- Raspberry Tartelette (GF)
- Mille Feuilles
- Paris Brest
- Strawberry Tartelette (GF)

HOME MADE VIENNOISERIE & BRIOCHES

- Croissant
- Pain au Chocolat
- Pain aux Raisins
- Pistachios & White Chocolate Escargot
- Almond Croissant
- Brioche
- Chausson aux Pommes

CAKES

- Chocolate or Double Chocolate Cookie (GF)
- Flourless Brownie (GF)
- Mi-Cuit
- Fine Apple Tartelette
- Fine Apricot Tartelette
- Flan
- Banana, Lemon or Carrot Tea Cake

TEA & HOT CHOCOLATE

- Earl Grey Strong
- Darjeeling Earl Grey
- English Breakfast
- Green Tea
- Yerba Mate
- Chai Tea
- Rooibos, Chamomile Flowers or Peppermint
- Hot Chocolate
- Matcha Latte
- Chai Latte

MONMOUTH ORGANIC COFFEE

- Espresso
- Macchiato
- Americano
- Caffè Latte
- Cappuccino
- Caffè Mocha
- Flat White
- Decaf

COLD DRINKS

- Evian 50 / 75cl
- San Pellegrino 50 / 75cl
- Coconut Water
- Birch Water
- Qcumber sparkling water with Mint
- Orangina
- Fentiman drinks:
Lemonade, Lime & Jasmine, Mandarine & Orange Jigger, Rose Lemonade, Wild English Elderflower, Curiosity Cola, Cherry Cola, Ginger Beer
- Mangajo Açai Berry

COLDPRESS JUICES

- Orange Juice
- Apple Juice
- Carrot Juice
- Green Juice: *Apple, Spinach, Celery, Ginger & Lime*
- Red Juice: *Apple, Carrot, Beetroot, Pomegranate & Ginger*