



ORIOLE

A WORLD AWAITS

**INGREDIENTS, SPICES, SEASONINGS AND AROMAS
GATHERED FROM FAR AND NEAR, ARTFULLY COMBINED
IN A MENU OF MARVELS.**

**AN EXTRAORDINARY CANON OF EXCEPTIONAL WINES
AND SUPERIOR SPIRITS. HERE IS SUSTENANCE TO
NOURISH BODY AND SOUL, TO STIMULATE THE SENSES,
TO TRANSPORT AND DELIGHT.**

NOW, SHALL WE BEGIN?

SHARING COCKTAILS

WE RECOMMEND **TWO ROUNDS** OF SHARING COCKTAILS AS A WELCOME DRINK.

ALL SHARING COCKTAILS ARE PRICED AT **1** PER HEAD.

ROUTE NAPOLEON

HENDRICK'S GIN, LA QUINTINYE VERMOUTH, BOUQUET GARNI INFUSION, DANDELION CORDIAL, RINQUINQUIN À LA PÊCHE, LEMON JUICE.

FLORAL, FRESH AND FRUITY, WITH A SWEET AND TANGY FINISH.

LARIMAR

MATUSALEM RUM, WAQAR PISCO, SOURSOP JUICE, GUAVA PUREE, RICA RICA SYRUP, LEMON JUICE

FRUITY AND SILKY, WITH A ROUNDED TROPICAL FINISH.

CHIANG RAI

TANQUERAY TEN GOJI BERRY LIQUEUR, DRAGON FRUIT COULIS, LEMONGRESS BEER, LEMON JUICE

FRESH, TANGY AND FRUITY WITH AROMATIC LEMONGRASS NOTES.

RICA RICA SYRUP: a shrub native to Chile, with a flavour similar to mint.

DRAGON FRUIT: Tropical fruit with a taste between a pear and kiwi fruit.

RINQUINQUIN À LA PÊCHE: White wine-based French peach liqueur. Name derived from Provençal word for invigorating.

OTHER COCKTAILS

PRICED AT £12 PER HEAD.

CAPE VERDE

TANQUERAY, BUCHU PORT, PINK GRAPEFRUIT LIQUEUR, FRESH LIME JUICE

AROMATIC, TANGY, HERBAL FINISH

MONCHITO COLADA

FLOR DE CANÁ 7YRS, PINEAPPLE JUICE, COCONUT AND GRAVIOLA CORDIAL

LIGHT AND FRESH WITH TROPICAL NOTES

DAINTREE COLLINS

KETEL ONE, EUCALYPTUS AND PEACH WINE, CLEAR PINK LADY JUICE, WATTLESEED

RICH, NUTTY, WITH A PEACH AND EUCALYPTUS FINISH

HANAMI MARTINI

TANQUERAY GIN, SAKURA CHERRY LEAF, RATAFIA DE BOURGOGNE, OSMANTHUS BITTERS

DELICATELY BALANCED WITH FLORAL NOTES AND A CHERRY FINISH

SANSHIN OLD FASHIONED

GLENFIDDICH 15 YO WHISKY, KAMM & SONS, DONG QUAI INFUSION, BROWNIE RUBY PORT, CEYLON ARRACK

PEATED AND EARTHY WITH A RICH CHOCOLATE AND PORT FINISH

LUCKNOW COCKTAIL

SUNTORY TOKI WHISKY, ROSE KOMBUCHA, VETIVER AND BERGAMOT LIQUEUR, LEMON JUICE, VEUVE CLICQUOT CHAMPAGNE

DELICATE, FLORAL AND EFFERVESCENT WITH A PUNCHY FINISH

CHIHUAHUA

OLMECA ALTOS BLANCO TEQUILA, CRIOLLO WINE, LA VENENOSA RAICILLA, RINOMATO AMERICANO, CACAO LEAF TINCTURE

ELEGANT AND DRY, WITH SUBTLE SMOKY AND CACAO NOTES

CITIES OF THE PLAIN

BULLEIT RYE, BRUXO X MEZCAL, BITTER CHERRY LIQUEUR, CEDAR WOOD VERMOUTH, NOUGAT AMARO

BOOZY AND SMOKY WITH NUTTY, BITTER NOTES.

CLASSIC COCKTAILS

FOR THOSE WHO WISH TO ORDER OFF MENU WE CAN OFFER THE FOLLOWING
AT £12 PER PER SERVE.

ESPRESSO MARTINI

MARGARITA

FRENCH 75

DARK AND STORMY

OLD FASHIONED

TOM COLLINS

COSMPOLITON

MARTINI (GIN/VODKA)

DAQUIRI

SPIRITS

BELOW IS OUR HOUSE SPIRIT LIST, PRICES ARE SHOWN FOR 25ML/50ML,
MIXERS ARE £1 PER SERVE.

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| KETEL ONE VODKA | 6/9 |
| TANQUERAY GIN | 6/9 |
| EL JIMADOR BLANCO TEQUILLA | 6/9 |
| HAVANA 3 YEAR RUM | 6/9 |
| WOODFORD RESERVE BOURBON | 7/10 |
| JOHNNIE WALKER GOLD WHISKY | 7/10 |

PLEASE ASK IF YOU WISH TO SEE OUR FULL SPIRIT COLLECTION

WINES & CHAMPAGNE

Red Wine

Montepulciano D'Abbruzzo Minini 26
JJ Prestige Syrah 26
Giesen Valley Vineyard Pinot Noir 38
Villa Antinori Toscana 34
Terrazas Malbec 45

White Wine

Acacia Tree Chenin Blanc 22
Mâcon-Villages Chardonnay 31
Casamatta Bianco Bibi Graetz 34
Cloudy Bay Sauvignon Blanc 50

Rose Wine

JJ Esprit Rose 26

Champagne and Sparkling

Prosecco 35
Veuve Clicquot Brut 75
Veuve Clicquot Rose 85
Ruinart Rose 120
Ruinart Blanc de Blancs 130
Perrier Jouet 'Belle Epoque' 250
Dom Perignon 300

Beer, Cider & Softs

Beer

Noam Lager 6
Empress Pale Ale 6

Cider

Saint Louis Dry Hopped 6

Soft Drinks

Soda Water 2 Fever Tree Ginger Beer 3 Lemonade 3
Cranberry Juice 3 Non Alcoholic Punch 5

FOOD

TO BEGIN, WE RECOMMEND THE CANAPE MENU TO ACCOMPANY YOUR WELCOME DRINK.
FOLLOWED BY THE BUFFET MENU OR BOWL FOOD MENU.

CANAPE MENU

4 PIECES PER PERSON £12
7 PIECES PER PERSON £18
12 PIECES PER PERSON £25

VEGETARIAN

TRUFFLE MASH CROQUETTE, HUANCAINA, DRY BLACK OLIVES (V)
EDAMAME HUMMUS TOSTADA, DAIKON KIMCHI (VE)
POTATO SALAD, FLATBREAD, PIQUILLO PEPPERS, GUINDILLAS, SMOKED PAPRIKA (V)
GOAT CURD CHURROS, TRUFFLE AGAVE, MANCHEGO (V)

FISH

SHRIMP TOSTADA, AVOCADO, SWEET CORN, PICO DE GALLO, SMOKED CHIPOTLE (GF, DF)
SMOKED EELS CAUSA, AMARILLO CHILLI MASH POTATO (GF, DF)
MISO BAKED SALMON, ASIAN SALAD, CROSTINI (DF)
CRAB, CHIPA, AVOCADO, APPLE, KEWPIE MAYO (GF)

MEAT

SMOKED BLACK PUDDING CROQUETTE, APPLE AIOLI (DF)
DUCK GYOZA, ORANGE MOLE (DF)
CHORIPAN, CHORIZO CRIOLLO, CHIMICHURRI (DF)
PORK BUN, TAMARIND GLAZED, KIMCHI

SWEET

BURNT GOAT CURD CHEESECAKE, SEASONAL FRUIT COULI
DARK BROWNIE, SALTED DULCE DE LECHE
CHURROS, TIRAMISU
SWEET POTATO JELLY, MANCHEGO (GF)

*PLEASE LET US KNOW IN ADVANCE OF ANY ALLERGIES YOU OR YOUR PARTY MAY HAVE.

*PLEASE NOTE THERE MAYBE SEASONAL CHANGES TO SOME OF THE INGREDIENTS IN THE DISHES.

BOWL MENU

3 BOWLS AT £18 PER PERSON

5 BOWLS AT £30 PER PERSON

7 BOWLS AT £38 PER PERSON

VEGETARIAN

ROASTED BUTTERNUT SQUASH, PERSIAN FETA, PUMPKIN SEEDS, SWEET LEMON DRESSING (GF)

WHITE AND RED QUINOTTO, GOAT CURD, BEETROOT, MUSTARD CRESS (GF)

WALDORF SALAD, RED WILLIAMS PEAR, CARAMELIZED PECAN, POMEGRANATE, CLEMENTINES (GF)

GRILLED GOAT CHEESE, RADICCHIO, GREEN LEAVES, ROASTED RED PEPPERS, BALSAMIC DRESSING

COCONUT GREEN CURRY, TOFU, STICKY RICE, ASIAN SALAD, PEANUT SAMBAL (GF)

FISH

SEA BASS CEVICHE, AMARILLO LECHE DE TIGRE, CORN NUT (GF)

PAN FRIED OCTOPUS, SMOKED PAPRIKA POTATOES, BLACK OLIVE MAYO (GF)

BAKED SALMON, THAI GREEN CURRY, STICKY RICE, ASIAN SALAD, PEANUT SAMBAL (GF)

MEXICAN SPICES PRAWNS, SMOKED AUBERGINE, TOMATO AND CHILLI JAM (GF)

FISH AND CHIP, (NIKKEI), AMARILLO CHILLI, CASSAVA, KIMCHI TARTAR SAUCE (SERVED IN CONES)

MEAT

CHORIZO CRIOLLO, CHERRY TOMATO, GREEN CHIMICHURRI, SOURDOUGH CROUTONS

BEEF STEW (NIKKEI), CREAMY MASH, MOJO VERDE.(GF)

CREOLE CHICKEN, AVOCADO SALSA, HUMITA (CORN PURE)

LAMB STEW, POTATOES, RED PEPPERS, AUBERGINE, CARROT, GRAVY

SWEET AND SOUR CHICKEN KOREAN STYLE, CHILLI, SOYA, STICKY RICE

SWEET

DARK CHOCOLATE BROWNIES, VANILLA ICE CREAM

BRANDY & RAISIN, BREAD AND BUTTER PUDDING, CUSTARD

BLACK SESAME CAKE, COCONUT SORBET

SEASONAL FRUIT, CARAMELIZED AGAVE, TOASTED COCONUT(GF)

GOAT CURD BURNT CHEESECAKE, SEASONAL FRUIT COULIS

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BUFFET MENU

£40 PER PERSON

BUNS

(3 OPTIONS)

BEEF, EMPANADAS, SALSA CRIOLLA
CRAB CHIPA, AVOCADO PUREE (GF)
CHORIPAN, CHORIZO CRIOLLO, CHIMICHURRI
AVOCADO SALSA AREPAS (VEGAN,GF)

DISHES

(7 OPTIONS)

ROASTED PORK BELLY, TAMARIND GLAZED, KIMCHI (GF)
CURRY SPICES BAKED SALMON, ASIAN SALAD (GF)
CREOLE SPICES CHICKEN (GF)
COUNTRY TERRINE, DAIKON KIMCHI (GF)
EDAMAME HUMMUS, CRUDITES (VEGAN, GF)
POTATO SALAD, KEWPIE MAYO, PIQUILLO PEPPERS, GUINDILLAS (V)
GRILLED SEASONAL VEGETABLES, BURRATA, BASIL PESTO (V,GF)
SWEET POTATO WEDGES, YOGURT, MINT, GARLIC, CREOLE SPICES (V,GF)
GREEN BEANS, ORANGES, ALMOND, MINT, SALAD (VEGAN,GF)

SWEET

DARK CHOCOLATE BROWNIES, SALTY CARAMEL
BRANDY & RAISIN, BREAD AND BUTTER PUDDING
CHEESE BOARDS, GRAPES, CHUTNEY, CRACKERS

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