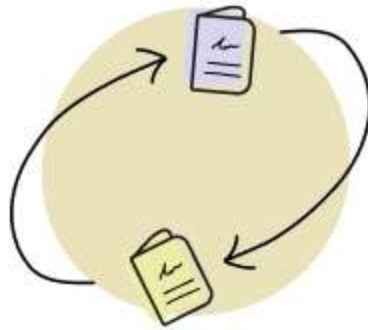
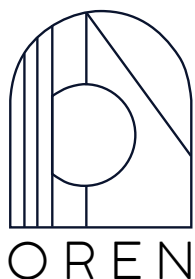




Rotating Menu

This venue's menu changes regularly. Please check the menu in-store.



27 January

Cretan Amfissa olives	5
Maldon oyster, Jerusalem artichoke, harissa	4.5 ea
Stone baked flatbread, tomato, olive oil	5.5
Small plates with stone baked flatbread	19.5
Smoked trout gravlax, sivri, caper berries & labneh	15
Grilled salsify, bacon, pearl onions, dukkah	14
Polenta with roasted mushroom, Rezzana cheese	13
Grilled minced kebab, zaalouk & tahini	13
Jerusalem mix grill	12
Grilled Cornish octopus, chorizo & butter beans	23
Cornish hake, Yemeni hawajj & mouclade sauce	25.5
Suffolk lamb loin, almond and mint pesto & beetroots	24
Tamworth pork chop, roasted garlic, preserved lemon	28.5
Grilled carrots, spiced honey	12
Bitter leaf salad, poached quince & tumeric vinaigrette	12.5
Grilled potatoes, coriander, lemon	8
Hazelnut & chestnuts mousse	11
Forced Rhubarb & custard tart	9.5
Pear & Calvados sorbet	6
Szóló, 'Dolce', Furmint, 2021, Tokaj, Hungary	12

Signed copy of Oren Cookbook £26

£1 will be added to your bill for unlimited still or sparkling Belu filtered water.

Good for people, good for planet. See belu.org

Please ask staff about allergies and dietary requirements

A discretionary 12.5% service charge will be added to your bill. 100% of all cash & card tips go to our team

Kitchen Hours:

Tuesday - Friday: 5pm - 10pm

Saturday: 1pm - 11pm Sunday: 12pm - 4pm

Monday: Closed

@orenlondon

0207 916 6114

89 Shacklewell Lane, London

SPARKLING				
Christophe Lindenlaub, ‘Cremant d’Alsace’, Pinot Blanc & Auxerrois, 2022, Alsace, France	12			72
Domaine Myrsini, ‘Kiklops’, Vilana, 2023, Paros, Greece				75
Thierry Fournier, Champagne, Réserve NV	16.5			89
WHITE				
Domaine Haut-Marin, ‘Demoiselle de Gascogne’, Colombard & Sauvignon Blanc, 2022, Gascony, France	7.5	29		38
Christina, Grüner Veltliner, 2024, Carnuntum, Austria				48
Julie & Toby Bainbridge, ‘Pas de Bourée’, Grolleau Gris, 2024, Loire, France	10.5	41		58
Tetramythos, ‘Roditis natur’, Roditis, 2022, Pepoponnese, Greece	10.7	42		59
Kleines Gut, ‘Vin de Soif’, Riesling, Kerner & Johanniter, 2024, Württemberg, Germany				62
Les Errances, ‘La Baignade’, Chenin Blanc, 2024, Loire, France				64
Wein Gouttel!, ‘What Time Is Too Late To Go To Bed’, Müller-Thurgau, Bacchus, Johanniter, Muscaris, 2023, Franken, Germany				65
Christophe Lindenlaub, ‘A Griffes Acérées’, Riesling, 2023, Alsace, France				67
Christophe Lindenlaub, ‘Le White Kiki’, Gewürztraminer & Riesling, 2022, Alsace, France (1L bottle)	10	39		69
Yannick Meckert, ‘Deux Couleurs: Jaune’, Auxerrois, 2023, Alsace, France				69
Barraco, Zibibbo, 2024, Sicily, Italy				70
Sylvain Bock, ‘Chabada’, Chardonnay, 2023, Ardèche, France				70
Domaine du Gringet, ‘La Bergerie’, Gringet, 2023, Savoie, France				87
SKIN CONTACT/ ORANGE				
Andi Mann, Muller Thurgau, 2023, Rheinhessen, Germany	9	35		68
RED				
Edgar Brutler, ‘Sefu’, Pinot Noir, Syrah & Cabernet Franc, 2024, Romania (1L Bottle)	7.5	29		59
Cascina Lanza, ‘Sfuso’, Nebbiolo, 2024, Piedmont, Italy				45
Parajes del Valle, ‘Monastrell’, 2023, Jumilla, Spain				48
Thymiopoulos, ‘Jeunes Vignes’, Xinomavro, 2023, Macedonia, Greece	10.5	41		48
Jacopo Stigliano, ‘Samodia’, Barbera, Sangiovese, Ancellotta, Merlot & Lambrusco Grasparossa, 2024, Emilia-Romagna, Italy	11	43		62
Damien Bureau, ‘Paloma’, Grolleau, Gamay & Pineau d’Aunis, 2023, Loire, France				63
La Petite Soeur, ‘Globule Rouge’, Cabernet Franc, 2023, Loire, France				68
Kortavebis Marani, ‘3 Varieties of Grapes’, Kisi, Khikhvi & Seperavi, 2022, Kakheti, Georgia (chilled)				69
Léonard Dietrich, ‘Frauenberg’, Pinot Noir, 2022, Alsace, France				75
Domino Vinhos Ferreira & Claro, ‘Samarra’, Castelão, Touriga Nacional, 2021, Alentejo, Portugal				79
Domaine Vallée Moray, ‘Figurines’, Pinot Noir, 2023, Loire, France				88
Closierie Saint Roc, ‘Merlot’, Cabernet Franc & Cabernet Sauvignon, 2019, Bordeaux, France				110