



# ORRIN

## LUNCH MENU

2 courses £21.95

3 courses £28.95

### STARTER

Cured seatrout - sauce Choron - pickled quail's egg - beetroot emulsion - charcoal crisp bread.

Heritage tomato - smoked mozzarella and tomato panna cotta - pickled red onion.

Duck rilette - forced rhubarb - 62° egg.

Spinach and ricotta ravioli - primavera vegetables - purple potatoes.

### MAIN

Pork fillet and belly - Stornoway black pudding - carrot puree - crispy polenta.

Beef flat iron - peas a la Francaise - crispy shallots - watercress.

Acquerello truffle risotto - gorgonzola - Wye Valley asparagus.

North Sea monkfish - smoked pomme puree - purple sprouting broccoli -  
sobrasada - sea food black pudding - vanilla velouté.

### DESSERT

70% Valrhona chocolate brownie - Amaretti biscuits - raspberry gel - pistachio ice cream.

East Seaton strawberry tart - Katy Rodger's yoghurt - Madagascar vanilla.

Orange blossom panna cotta - fruit and nut biscotti - blood orange sorbet.

Selection of cheese from the trolley - artisan crackers - oatcakes - fruit chutney (£4 supplement).

Please note that the menu may change at short notice due to produce available. All menu prices are inclusive of VAT.

If you require further information on ingredients which may cause allergic reactions, or if you have any intolerances,  
please speak to a member of the restaurant team before you order your meal.