



ORRIN

STARTER

- Springtime ravioli – goat's cheese – pea – spinach – asparagus £10
- Caprese salad – tomato gel – roasted tomatoes – fresh mozzarella – balsamic £8
- Ham hock terrine – rhubarb ketchup – radish – crackers £9
- Rabbit – pea purée – asparagus – confit tomatoes £12
- Butter-poached sole – asparagus – spinach – lemon caper butter £10

MAIN

- Lamb loin – braised shoulder – ratatouille – asparagus – peas – jus – mint £41
- Pan-roasted pork loin – crushed new potatoes – asparagus – young carrots – jus £32
- Pan-seared coley – steamed mussels – green beans – fennel – peas – cucumber and dill yogurt £34
- Pan-seared halibut – new potatoes – Tenderstem – spinach – bouillabaisse £35
- Roasted vegetables – miso-glazed aubergine – carrots – asparagus – romesco sauce £30
- 8oz sirloin steak – Tenderstem – new potatoes – young carrots – veal jus £38

DESSERT

- Lemon and white chocolate blondie – raspberry sorbet £9
- Honey and yogurt panna cotta – fresh berries – nut brittle – fig and ginger ice cream – tuile £9
- Rhubarb and custard tart – rhubarb compote – crème pâtissière – meringue £12
- Steamed treacle pudding – orange curd – vanilla ice cream £9
- Selection of 3 or 5 cheeses from the trolley – artisan crackers – oatcakes – fruit chutney – £11/£14

