



# ORRIN

Lunch &  
Wednesday evening  
Prix Fixe Menu

2 courses £35 3 courses £40

## STARTER

Tattie and leek velouté – potato crisp – chive  
Caprese salad – tomato gel – tomatoes – fresh mozzarella – balsamic  
Ham hock terrine – rhubarb ketchup – radish – crackers  
Butter-poached sole – asparagus – spinach – lemon caper butter

## MAIN

Pan-seared chicken breast – green beans – spinach – fennel – peas – lemon and tarragon velouté  
Braised ox cheek – miso-glazed young carrots – charred Tenderstem – pickled onion – crispy potato nest  
Coley – new potatoes – asparagus – peas – cucumber and dill yogurt  
Miso-glazed aubergine – fennel – pickled onion – romesco sauce

## DESSERT

Lemon and white chocolate blondie – raspberry sorbet  
Honey and yogurt panna cotta – fresh berries – nut brittle – fig and ginger ice cream – tuile  
Rhubarb and custard tart – rhubarb compote – crème pâtissière – meringue  
Cheese board three cheese £4 / 5 cheese £6 supplement

