



ORRIN

STARTER

Roasted parsnip – carrot crisp – herb oil £9

Smoked mackerel – lemon & chive crème fraîche – tomato £11

Braised beef raviolo – mushroom & mustard velouté – chive £13

Confit chicken leg – braised cabbage – charred cauliflower – jus £10

Roasted monkfish – spinach – parsnip purée – crispy cabbage £12

MAIN

Coley – pomme purée – sun-dried tomato – charred cauliflower – crispy cabbage – red wine Beurre Blanc £34

Beef fillet – au poivre – pomme Anna – crispy oyster mushrooms – tenderstem broccoli £43

Char siu pork belly & shoulder – kimchi & pickled radish salad – crispy rice cake £37

Seabass – chive new potatoes – kale – Massaman sauce – crispy onions £36

Gnocchi – roasted squash ragù – sage – kale – crispy onion £32

8oz sirloin steak – pomme Anna – Roscoff onion – roasted roots – tenderstem – veal jus £38

DESSERT

Tiramisu – coffee sponge – mascarpone & orange cream – Kahlúa & triple sec reduction £11

White chocolate & beetroot délice – mango sorbet – nut brittle £11

Caramelised apple terrine – vanilla ice cream – cobbler scone £10

Mille-feuille – whipped dark chocolate ganache – raspberry gel £12

Selection of 3 or 5 cheeses from the trolley – artisan crackers – oatcakes – fruit chutney – £11/£14

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.