



# ORRIN

## A la Carte Menu

### STARTER

- Whipped goats cheese – toasted focaccia – hot honey – pomegranate £9
- Bangladeshi style trout fish cakes – masala puree – mint & yoghurt dressing £10
- Parsnip & chestnut veloute – crispy sage £8
- Pigeon – braised cabbage – bramble & raspberry jus – celeriac puree £12
- Duck liver parfait – tomato chutney – brioche crisp breads £10

### MAIN

- Turkey ballotine – turkey mousseline – sage & onion stuffing – prosciutto – roast potatoes – sprouts – chicken “gravy” – cranberry puree £30
- Mushroom & sage orzo – soy – miso & mirin gel – parsley puree – lemon zest £22
- Braised ox cheek – ale jus – puff pastry disc – white pudding – roast carrots – pomme puree £28
- Thai style seabass – sticky coconut & lemongrass rice – bok choy – curry style sauce £28
- Duo of pork – pork belly & fillet – fondant potatoes – tender stem – mustard cream velouté £29

### DESSERT

- Vanilla bavarois – caramelised fig – candied walnuts £10
- Dark chocolate delice – white chocolate shard – raspberry sorbet £10
- Apple & almond crumble – apple compote – crème pâtisserie – vanilla ice cream £10
- Cloutie dumpling – brandy custard – honeycomb £11
- 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.