



# ORRIN

## 6 COURSE TASTING MENU

£70 per person

## OPTIONAL WINE FLIGHT

£30 per person

Amuse bouche.

Beef cheek boudin – veal sweet bread – summer truffles – spinach – 18 month aged parmesan.

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

Duck breast – summer squash – fondant swish chard – duck liver & raspberry bon bon – jus gras.

Selection of cheese, artisan cracker, oatcakes, fruit chutney. (£10 supplement)

Pre dessert.

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

Teas, coffee, petit fours.

Please note that the menu may change at short notice due to produce available.

We kindly ask that tasting menu is taken by the entire table. Served from 6pm with last orders at 8:30pm.

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.