



ORRIN

Lunch &
Wednesday evening
Prix Fixe Menu

2 courses £28 3 courses £34

STARTER

Beetroot velouté – sour cream – chives – beetroot crisp

Smoked mackerel – beetroot – spring onion – tomato – radish

Scottish pork terrine – mustard – chives – spiced apple purée – toasted bread

Textures of celeriac : fondant – puréed – crisp – pickled

MAIN

Ox cheek – dauphinoise potatoes – honey & cumin roasted carrot – sprouts –
black pudding bon bon – jus

Stuffed chicken thigh – chorizo and sage mousse – charred leek – roasted new potatoes – chicken jus

Coley – fondant potatoes – spring onion – tenderstem broccoli – hot honey vinaigrette –
bouillabaisse

Roasted cauliflower florets – white wine poached golden raisins – whipped goat's cheese – brown
butter sauce

DESSERT

Black Forest gâteau – chocolate mousse – génoise sponge – cherry purée –
bramble jelly – honeycomb

Steamed golden syrup pudding – whipped ginger caramel cream – brandy snap

Vanilla panna cotta – pickled brambles – raspberry tuile

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.