



ORRIN

STARTER

Burrata salad – spinach – tomatoes – pickled onion – peach – walnuts £9

Prawn cocktail – prawns – iceberg lettuce – cucumber – chilli – lime £10

Pan-fried makeral – cucumber – buttermilk sauce – samphire £10

Chicken liver parfait – Cumberland sauce – radish – crispbread £9

Pork belly “burnt ends” – apple & fennel slaw – BBQ glaze £10

MAINS

Roast cauliflower – corn ribs – new potatoes – roasted tenderstem broccoli – spiced

Arancini – celeriac purée £32

Plaice – panko mussel – samphire – charred leek – dill cream sauce £34

Seabass – Asian slaw – picked crab – cantaloupe – crab beurre monté £36

Beef fillet – peas à la Française – roast carrot – fondant potatoes – veal jus £41

Duck breast – corn ribs – new potatoes – spinach – jus £38

8oz sirloin steak – fondant potato – roasted carrots – tenderstem broccoli – Roscoff
onion – veal jus £38

DESSERTS

Loaded cookie – chocolate chip cookie – marshmallow – strawberry – raspberry gel –
white chocolate ice cream £10

“Pavlova” – blueberry mousse – meringue shards – mint granita £9

Baked cheesecake – almond base – roasted peach – mango sorbet £10

Dark chocolate crèmeux – vanilla ice cream – fresh berries – tuile £10

Selection of 3 or 5 cheeses from the trolley – artisan crackers, fruit chutney £12 / £15

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.