



ORRIN

Lunch &
Wednesday evening
Prix Fixe Menu

2 courses £35 3 courses £40

STARTERS

Whipped goats cheese – roasted squash – pumpkin seed granola – sage

Venison and pork terrine – apple and ale chutney – crispbreads

Smoked mackerel pâté – toasted focaccia – chives – lemon

Butternut squash velouté – chilli – coconut

MAINS

Braised ox cheek – black pudding hash brown – roasted celeriac – Tenderstem
broccoli – rich red wine jus

Slow-roasted pork belly – white bean cassoulet – crispy kale – jus

Pan-seared hake – pea and leek velouté – hispi cabbage – chorizo jam

Roasted red pepper risotto – celeriac – sage – charred Tenderstem broccoli

DESSERT

Sticky toffee pudding – salted caramel – honeycomb – vanilla ice cream

Lemon posset – raspberry gel – shortbread – raspberry sorbet – meringue shards

Dark chocolate delice – milk and burnt honey parfait – toasted almond caramel crumb

Cheese board – selection of 3 cheeses (+£4 supplement) or 5 cheeses (+£6
supplement)

