



ORRIN

STARTER

Seared pigeon – pickled beetroot – walnuts – spinach – Bordelaise sauce £11

Venison and pork terrine – apple and ale chutney – crispbreads £10

Shallot and butternut squash tarte Tatin – whipped goats cheese £10

Smoked mackerel pâté – toasted focaccia – chives – lemon £10

Curly squid – nduja butter – baby gem lettuce – lemon £11

MAINS

Pan-seared hake – pommes purée – hispi cabbage – chorizo jam – lemon and chive
Beurre Blanc £36

Pan-seared trout – crushed new potatoes – crispy leek and mussel cream sauce £34

Pan-roasted venison – black pudding hash brown – roasted celeriac – buttered
kale – bramble gel – rich game jus £41

Braised lamb shoulder – white bean cassoulet – preserved lemon gel – crispy
onions – chives £36

Roasted red pepper risotto – celeriac – sage – charred Tenderstem broccoli £30

8oz sirloin steak – crushed new potatoes – Roscoff onion – Tenderstem broccoli –
veal jus £38

DESSERTS

Bread and butter pudding – bramble compote – vanilla crème anglaise £11

Sticky toffee pudding – salted caramel – honeycomb – vanilla ice cream £10

Lemon posset – raspberry gel – shortbread – raspberry sorbet – meringue shards £9

Dark chocolate delice – milk and burnt honey parfait – toasted almond crumb £10

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