



ORRIN

6 COURSE TASTING MENU

£75 per person

OPTIONAL WINE FLIGHT

£40 per person

Amuse bouche.

Pigeon – leek & mushroom fricassee – truffle crisps – micro greens – game jus.

Hot smoked salmon tian – confit tomatoes – olive & thyme crostini – n25 Oscietra caviar.

Fillet of heritage beef – local girolle mushrooms – summer truffles – fondant potato.

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

Pre dessert.

Chocolate delice – fior di latte gelato – toasted marshmallow – hazelnuts.

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.