RESTAURANT
ÖRME
MICHELIN 2026

TRY THE FEASTING MENU - 60PP

The full experience. Sit back and let our chefs prepare a curated selection of 8-9 seasonal favourite sharing plates.

*menu option only available for the whole table

Marinated Olives (V/GF) -5

Dry-Cured Coppa (GF) -9

Cheddar & Marmite Sourdough, Smoked Butter (V/GFO) -7
Add on Mrs. Kirkham's Lancashire Cheese & Caramelised Onion (V/GFO) -7

Beer Battered Haddock Fritter, Dill Pickle & Curry -7

Scottish Cured Trout, Buttermilk, Lovage & Pickled Kohlrabi (GF) -14.5

Roasted Parsnip, Comte, Chive Pesto (V/GF/NFO) -14

Creedy Carver Duck Leg Nugget, Plum & Salt Baked Celeriac -14

Five-Spiced Highland Venison, Blueberry Hoisin & Swede (GFO) -34

Catch Of The Day, Shiitake Mushroom & Pickled Parsley -*Market Price*

Charred Tenderstem Broccoli, Chilli Butter,
Basil Goats Curd & Toasted Hazelnuts (V/GFO/NFO) -12

Rosemary Duck Fat Fries & House Sauce (GF) -6.5

Caramelised Apple, Tarragon, Calvados Mascarpone 'Crumble' (GFO) -12

Chocolate Delice, Honeycomb, Orange & Malt Ice Cream (GFO) -14

Sticky Ginger Cake, Spiced Rum Butterscotch, Blackberry, Lemon Thyme Ice cream -12

Baron Bigod Cheese, Carrot Cake & Spiced Currants (N) -13

GFO = Gluten Free Option. NFO = Nut Free Option. Please ask your server about allergens or dietary requirements. Please note that due to the size of our kitchen, we cannot guarantee the dishes will be free from cross contamination, traces may be present as there are no separate appliances for allergies. A discretionary 12.5% Service Charge is added to your bill.