RESTAURANT
ÖRME
MICHELIN 2026

THE FESTIVE FEAST - 65PP

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

Oat & Golden Syrup Soda Bread, Smoked Marmite Butter (V/GFO) - 7
+ Lancashire Cheese Custard & Onion Jam (V/GFO) - 7

Spiced Bacon Crumpet, Mulled Cider Ketchup - 8

Bubble & Squeak Rosti, Smoked Cheddar Custard (2) (V/GF) - 7.5

Chicken Liver Parfait, Sweet & Sour Roasted Onion, Brioche (GFO) - 13

Hot Smoked Salmon, Horseradish & Dill Pickled Cucumber (GF) - 14.5

Parsnips Cooked in Beer, Comte & Chive Pesto (V) - 13

Highland Venison Haunch Nugget, Beetroot & Preserved Fig - 15

Scottish King Scallop, Jerusalem Artichoke, Preserved Quince & Lemon Verbena Bisque (GF) - 21

Roasted Sprouts, Anchovy, Marjoram & Pecan Dressing (VO/NFO/GF) - 13

Crown of Partridge, Toasted Brioche, Red Cabbage & Crispy Leg (GFO) - 30

Catch Of The Day, Celeriac & Leek Jam (GF) - Market Price

Goose Fat Potato Rosti, Sour Cream & Rosemary Honey (VO/GF) - 9

Marsala Custard Tart, Pannetone Ice Cream (V) - 12

Dark Chocolate Mousse, Pistachio & Mint Ice Cream (V/GFO/NFO) - 14

Almond & Sherry 'Mince Pie' Trifle, Orange (V/N) - 13

Baron Bigod Cheese, Carrot Cake & Spiced Currants (N) - 14

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.