

FEASTING MENU - 60PP

Chef's selection of seasonal sharing plates.
Minimum of 2 Guests. (VO/GFO)

RESTAURANT
ÖRME
MICHELIN 2026

Warm Ale & Malt Loaf, Smoked Marmite Butter (V/GFO)	5
+ Crab Custard & Seed Granola (GF)	5
Marinated Olives (V/GF)	4
Cumbrian Salami (GF)	8
Smoked Lancashire Cheese Custard on Fried Bread & Red Onion Jam (V/GFO)	6
Salt n Vinegar 'Scampi' & Curry Mayo (GFO)	6
Duck Liver Parfait, Chutney & Toasted Brioche (GFO)	11
Crispy Chicken Leg, Marinated Isle of Wight Tomatoes, Roasted Garlic (VO/GF)	13
Spring Lamb, Sweet & Sour Mint, BBQ Cavolo Nero (GF)	25
Cured Cornish Mackerel, Roasted Onion Dressing & English Peas (GF)	11
Mussels Cooked in 'Bouillabaisse', Chorizo & Red Pepper Jam (GF)	12
Roasted Hake, Courgette, Basil & Elderflower Vinegar (VO/GF)	21
Beef Fat Triple Cooked Chips, Rosemary (VO/GF)	6
Mushroom & Caramelised Leek Pie (V/GFO)	12
Charred Sweetcorn 'Risotto', Rachel's Goats Cheese & Hazelnut Pesto (V/GF)	11
Strawberry, Balsamic & Lime Sundae (V/GFO)	11
Dark Chocolate Mousse, Peanut, Honeycomb & Malt Ice Cream (V/GFO)	12
Upside Down 'Treacle Tart', Raspberries, Lemon Thyme & Ginger (V)	11
Crafty's Cheese, Preserved Fruits & Cake (VO/GFO)	12

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 is no separate appliances for allergies. A discretionary 12.5% Service Charge is added to your bill.

