Two Courses | 35
Three Courses | 39

RESTAURANT
ÖRME

Marinated Olives (V/GF) - 5

Dry-Cured Coppa (GF) - 9

Warm Ale & Malt Loaf, Smoked Marmite Butter (V/GFO) - 7

Salt 'n' Pepper Scampi, Curry Mayo, Toasted Peanuts (NFO) -6.5

Chicken Liver Parfait, Spiced Cherries & Toast (GFO)

Cured Salmon, Buttermilk & Dill Pickled Cucumber (GF)

Cauliflower Soup, Truffle, Hazelnut & Lovage Oil(V/GF)

Rump of Treacle Cured Beef, Horseradish

Herb Marinated Leg of Lamb, Mint

Roasted Crown of Cumbrian Chicken, Roasted Garlic

Pork Loin, Apple

Squash Schnitzel, Apple (V)

All Served with Duck Fat Roasties, Truffle Mash, Greens, Cauli Cheese, Carrot, Gravy & Yorkie
**All Roasts Available GF*

Extra Cauli Cheese (V) - 6

Extra Gravy (GF/VO) - 2

Extra Roasties (GF/VO) - 5

Caramelised Apple, Calvados Mascarpone, 'Crumble' (GFO)

Chocolate & Ale Mousse, Peanut, Kirsch & Malt Ice Cream (NFO)

Sticky Ginger Cake, Rum, Butterscotch, Blackberry, Lemon Thyme Ice Cream

Baron Bigod Cheese, Carrot Cake, Spiced Currants (N)

MICHELIN 2026

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