



# THE BRASSERIE

AT ÒRAN MÓR

## Á LA CARTE

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### STARTERS

Roasted artichoke & cauliflower soup,  
thyme croutons £6 (vg, gf)

Shallot tempura, sun dried tomato  
mayonnaise, black garlic puree £7 (vg, gf)

Venison ragu raviolo, sage burnt butter £10

Gram flour and parsley fritters, humus,  
crispy chickpeas £8 (vg, gf)

Lobster tostada, white bean & chorizo  
hash, chilli pickled red pepper, yuzu  
pearls £12

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### MAINS

10oz rib-eye steak, twice cooked new potatoes, honey roast heritage carrots,  
Benedictine peppercorn sauce £34 (gf)

Corn fed chicken breast poached in garlic butter, potato puree, roasted baby leeks, crispy  
chicken skin £16 (gf)

Baked cod, nduja & apple crust, tender stem broccoli, heirloom tomato salsa £16

Dal makhani, beetroot pakora, cucumber and mint yoghurt, fresh roti £12 (vg)

Slow roasted pork belly, sweet potato mash, pork crackling behl purri £17 (gf)

Pan roasted loin of venison, pomme dauphinoise, golden beetroot, blackberries,  
veal bone jus £20 (gf)

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### DESSERTS

Basque cheesecake, strawberry whipped  
cream, balsamic caviar £8

Chocolate and rosemary tart, vanilla bean  
ice cream £8

Poached pear, blue cheese and honey  
crackers £8

Vanilla mousse, caramelised white  
chocolate sauce, crushed freeze dried  
raspberries £8 (gf)

Vegan pumpkin pie, scorched Italian  
meringue £8 (vg)

