



# ORRIN

## A LA CARTE SEASONAL MENU

### STARTER

Chicken thigh – truffle & Autumn vegetable broth – almonds. £9

Venison haggis – neeps & tatties – whisky sauce. £10

Hand-dived Orkney scallop – golden raisins – Coppa ham – caper & paprika butter. £16

Gorgonzola – pear, fig & walnut salad – mint & Dijon mustard dressing. £9

Smoked salmon tartare – wasabi mayonnaise – sea vegetables – charcoal crisp bread. £13

Cauliflower & truffle velouté – brioche croutons. £8

### MAIN

Roe deer – braised red cabbage – hassle back – Pink Lady – heritage carrots – 70% chocolate jus. £32

Braised lamb shank – “rumbledethumps” – radicchio & broccoli – pistachio puree – mint jus gras. £25

Lemon & parsley breaded monkfish – crushed peas – Stornoway black pudding – tartare sauce. £28

Potato gnocchi – roast squash – whipped Hebridean blue cheese – pistachios \* & pumpkin seeds. £22

“Linguine All’astice” (lobster linguine – tomato, garlic, chilli, tarragon, cognac – Rosemary focaccia). £34

Pork belly & fillet – white bean & chorizo cassoulet – crispy kale – pea & sweetcorn velouté. £27

### DESSERT

Pina colada panna cotta. £9

Salted caramel cheesecake – popcorn – white chocolate gelato. £9

Chocolate delice – fior di latte gelato – toasted marshmallow – hazelnuts. £10

Sticky toffee pudding – treacle toffee sauce – vanilla gelato. £8

Selection of cheese from the trolley – artisan crackers – oatcakes – fruit chutney.  
(3 cheeses £12 – 5 cheeses £15)

Please note that the menu may change at short notice due to produce available. All menu prices are inclusive of VAT.  
If you require further information on ingredients which may cause allergic reactions, or if you have any intolerances,  
please speak to a member of the restaurant team before you order your meal.

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[orrinrestaurant.com](http://orrinrestaurant.com)