



# ORRIN

## 6 COURSE TASTING MENU

£75 per person

## OPTIONAL WINE FLIGHT

£40 per person

### *Amuse bouche*

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

Chicken thigh – truffle & Autumn vegetable broth – almonds.

Hopeman lobster salad – endive – radicchio – Granny Smith – Coppa ham – Café de Paris butter.

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

Selection of cheese, artisan crackers, oatcakes, fruit chutney. (£10 supplement)

### *Pre dessert* “Pina colada”.

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

Teas, coffee, petit fours.

Please note that the menu may change at short notice due to produce available.

We kindly ask that tasting menu is taken by the entire table. Served from 6pm with last orders at 8:30pm.

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.

Orrin, 2-6 South Street, Elgin IV30 1LE

T: 01343 357564

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