



# ORRIN

## A LA CARTE SEASONAL MENU

### STARTER

Orkney scallop – onion – beetroot – pancetta – verjus dressing. £16

Wood pigeon – pithivier – red cabbage – parsley emulsion – apple. £12

Confit duck – duck liver parfait – cherry dumpling – shitake consommé. £14

Langoustine ravioli – beef shin ragu – carrot ketchup – watercress soup. £15

Polenta chip – garlic aioli – fresh truffle – endive – samphire. £12

### MAIN

Speyside venison – Orrin haggis – celeriac puree – turnip fondant – juniper jus. £34

Heritage beef fillet – polenta chips – mushroom ketchup – truffle jus. £38

Halibut – squash and pancetta risotto – sea vegetable salad – squid ink dressing. £32

Roast monkfish tail – parmesan gnocchi – tenderstem broccoli – N25 Oscietra caviar – white wine and spinach velouté. £28

Potato gnocchi – roast squash – chilli – herb salad – verjus dressing. £23

### DESSERT

70% Valrhona chocolate fondant – fior di latte. £12

Baked apple crumble cheesecake – crème anglaise – salted caramel gelato. £10

Passion fruit panna cotta – white chocolate ganache – shortbread – mango sorbet. £9

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)