



# ORRIN

## A LA CARTE SEASONAL MENU

### STARTER

Orrin king prawn cocktail – pickled cucumber – tomato rouille – Marie Rose – apple crisp. £13

Orkney hand dived scallop – peas – chorizo – garlic butter. £15

Pigeon – leek & mushroom fricassee – truffle crisps – micro greens – game jus. £12

Hot smoked salmon tian – confit tomatoes – olive & thyme crostini – n25 Oscietra caviar. £14

Prosciutto San Daniele – burrata – nectarine – rocket – aged balsamic. £11

### MAIN

Fillet of heritage beef – local girolle mushrooms – summer truffles – fondant potato. £38

Venison – dauphinoise potatoes – roast celeriac – bramble gel. £36

Corn fed chicken – chorizo – potato croquette – pea puree – roast carrots. £25

Seabass – samphire – sun blushed tomatoes – apple & kohlrabi salad. £27

Monkfish – Prosciutto San Daniele – courgette – cantaloupe melon – chive beurre blanc. £28

### DESSERT

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

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

Orrin Eton Mess. £11

Madagascan vanilla crème brulee – shortbread – raspberry sorbet. £9

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)