



ORRIN

À LA CARTE MENU

STARTER

- Spring time tortellini - peas - spinach - asparagus £11
- Orkney scallop - charred asparagus - scallop roe velouté £15
- Scottish smoked salmon - chive cream cheese - samphire - pickled cucumber £13
- Free range chicken ballotine - prosciutto - miso Shiitake broth £10
- Game terrine - blackberry gel - pickled veg - crisp bread £12

MAIN

- Newtonmore venison - caramelised onions - potato fondant - tenderstem broccoli £36
- Duo of lamb - pan seared saddle - braised shoulder - ratatouille £40
- Pan seared Scottish halibut - new potatoes - white wine cream sauce - Romanesco £32
- Lemon sole paupiette - scallop mousse - pea puree - vanilla velouté £28
- Squash & red pepper dauphinoise - pickled cucumber - endive lettuce £24

DESSERT

- Crème brûlée - shortbread - candied orange £10
- Chocolate delice - raspberry puree - chocolate soil - vanilla gelato £10
- Rhubarb & custard - poached rhubarb - Wild Eve crème patisserie - thyme panna cotta - honeycomb £12
- Lime tart - Italian meringue - raspberry sorbet £9
- Selection of 3 or 5 cheeses from the trolley - artisan crackers - oatcakes - fruit chutney - £11/£14

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.