



ORRIN

VEGETARIAN A LA CARTE SEASONAL MENU

Two Courses £34

STARTER

Local mushrooms – garlic butter – sourdough – parmesan – poached egg.

Burrata – nectarine – rocket – aged balsamic.

Pea velouté – herb oil – truffle foam.

MAIN

Tomato & smoked mozzarella arancini – peperonata – toasted almonds – basil salad.

Truffle tagliatelle – Inverloch goat's cheese.

Roast tender stem broccoli – sun blushed tomatoes – apple & kohlrabi salad – dauphinoise potatoes.

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.