



# ORRIN

## LUNCH MENU

2 courses £22.95

3 courses £29.95

## STARTER

Venison haggis – neeps & tatties – whisky sauce.

Smoked haddock & pea risotto – poached hen's egg.

Gorgonzola – pear, fig & walnut salad – mint & Dijon mustard dressing.

Cauliflower & truffle velouté – brioche croutons.

## MAIN

18 hour braised Aberdeen Angus beef shin – polenta – confit onions – romanesco – red wine jus.

Lemon & parsley breaded monkfish – crushed peas – Stornoway black pudding – tartare sauce.

Slow cooked pork belly – white bean & chorizo cassoulet – crispy kale – pork & sweetcorn velouté.

Potato gnocchi – roast squash – whipped Hebridean blue cheese – pistachios & pumpkin seeds.

## DESSERT

Salted caramel cheesecake – popcorn – white chocolate gelato.

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

Sticky toffee pudding – treacle toffee sauce – vanilla gelato.

Selection of cheese from the trolley – artisan crackers – oatcakes – fruit chutney.  
(£4 supplement)

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.