



# ORRIN

## A LA CARTE SEASONAL MENU

### STARTER

Crab ravioli – ricotta – N25 Oscietra caviar – primavera vegetables – shellfish nage £15

Duck rilette – foie gras – forced rhubarb – 62° egg £14

Orkney hand dived scallop – chorizo – roast cauliflower – lemon & parsley brioche crumb £15

Cured seatrout – sauce Choron – pickled quail's egg – beetroot emulsion – charcoal crisp bread £12

Beef cheek boudin – veal sweet bread – summer truffles – spinach – 18 month aged parmesan £13

### MAIN

Halibut – pea, broad bean & Shetland mussel risotto – trout caviar – squid ink dressing – samphire £36

Beef fillet – oxtail & haggis croquette – peas a la Francaise – crispy shallots – watercress £38

North Sea monkfish – smoked pomme puree – purple sprouting broccoli – Sobrasada – sea food black pudding – vanilla velouté £27

Duck breast – summer squash – fondant swish chard – duck liver & raspberry bon bon – jus gras £28

Pork fillet and belly – Stornoway black pudding – carrot puree – crispy polenta £26

### DESSERT

70% Valrhona chocolate brownie – Amaretti biscuits – raspberry gel – pistachio ice cream £10

East Seaton strawberry tart – Katy Rodger's yoghurt – Madagascar vanilla £11

Orange blossom panna cotta – fruit and nut biscotti – blood orange sorbet £8

Peach Melba cheesecake – fior di latte ice cream £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.