



ORRIN

6 COURSE TASTING MENU

£70 per person

OPTIONAL WINE FLIGHT

£30 per person

Amuse bouche.

Braised Morayshire pig cheeks, Moray Firth langoustines, roast red peppers, parsley, romesco sauce.

Wild turbot on the bone, crab and scallop roe velouté, wild garlic pesto, new season potato salad.

Aberdeenshire hogget, ratatouille, goat's cheese bon bon, artichokes, Pommes Anna, lamb jus.

Selection of cheese, artisan cracker, oatcakes, fruit chutney. (£10 supplement)

Pre dessert.

Rhubarb and custard baked cheesecake.

Teas, coffee, petit fours.

Please note that the menu may change at short notice due to produce available.

We kindly ask that tasting menu is taken by the entire table. Served from 6pm with last orders at 9pm.

The tasting menu can be pre-booked at lunchtime by calling us on 01343 357564.

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.

Orrin, 2-6 South Street, Elgin IV30 1LE

T: 01343 357564

orrinrestaurant.com