



ORRIN

6 COURSE TASTING MENU

£75 per person

OPTIONAL WINE FLIGHT

£45 per person

Amuse bouche

Cauliflower & truffle velouté.

Orkney hand-dived scallop – golden raisins – Coppa ham – scallop roe velouté.

Wye Valley asparagus – Jersey Royals – new season peas.

Spring lamb – ratatouille – goat's cheese bon bon – artichoke.

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

Pre dessert

Torched watermelon – mango sorbet – mint – pistachio.

Rhubarb & custard choux au craquelin – dark chocolate ganache – rhubarb sorbet.

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 8:30pm.

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.

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orrinrestaurant.com