



ORRIN

A LA CARTE SEASONAL MENU

STARTER

- Aberdeen Angus beef carpaccio, Manchego, radish, egg yolk ravioli, rocket, Nunez de Prado olive oil. £14
- Tuna tartare, dressed white crab, miso soup, avocado puree, spring onions. £15
- Orkney hand dived scallop, golden raisins, Coppa ham, almonds, XO sauce. £15
- Braised Morayshire pig cheeks, Moray Firth langoustines, roast red peppers, parsley, romesco sauce. £13
- North Sea squid, Nduja sausage, gem lettuce, chive and garlic dressing. £12

MAIN

- Wild turbot on the bone, crab and scallop roe velouté, wild garlic pesto, new season potato salad. £32
- Lemon sole, Wye Valley asparagus, lilliput capers, brown shrimp butter. £28
- Aberdeenshire hogget, ratatouille, goat's cheese bon bon, artichokes, Pommes Anna, lamb jus. £27
- Corn fed chicken breast, Katsu sauce, coconut jasmine baked rice, pak choi, spiced chickpea dumpling. £24
- Sirloin of heritage beef, veal sweetbread, charred broccoli, broccoli puree, Jersey Royals, spring truffle, red wine sauce. £36

DESSERT

- 70% Valrhona chocolate fondant, fior di latte ice cream. £11
- Rhubarb and custard baked cheesecake. £10
- Rum Baba, flambé pineapple, caramelised banana, Indian mango sorbet, pistachios, mint. £9
- Warm lemon meringue pie, raspberry sorbet. £10

Selection of cheese from the cheese 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.