



ORRIN

6 COURSE TASTING MENU

£75 per person

OPTIONAL WINE FLIGHT

£45 per person

Amuse bouche

Butternut squash velouté – chilli oil – toasted walnuts.

Confit duck – duck liver parfait – cherry dumpling – shitake consommé.

Langoustine ravioli – beef shin ragu – carrot ketchup – watercress soup.

Speyside venison – Orrin haggis – celeriac puree – turnip fondant – juniper jus.

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

Pre dessert

Lemon tart – raspberry sorbet.

Baked apple crumble cheesecake – crème anglaise – salted caramel gelato.

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.