



# ORRIN

## A LA CARTE SEASONAL MENU

### STARTER

Orrin Caprese salad. £12

Wood pigeon – beetroot – black pudding – damson. £14

Salmon ravioli – warm tartare sauce – seaweed cracker. £14

Orkney scallop – Coppa ham – golden raisins – Miso dressing. £16

Newtonmore venison carpaccio – girolle mushrooms – juniper jus – crab pear – sloe berries. £15

### MAIN

Lemon sole – capers – samphire – polenta – vermouth. £28

Speyside venison wellington – Parma ham – parsnips – elderberry jus. £36

Sirloin of beef – mushrooms – pomme puree – pancetta – Bordelaise sauce. £40

Truffle cheddar croquette – Romesco sauce – tender stem broccoli – crispy kale. £24

Wild halibut – squid ink crust – girolle mushrooms – chervil – hispi cabbage – scallop roe velouté. £32

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### DESSERT

Chocolate delice – clotted cream. £12

Bramble toffee tart – raspberry sorbet. £8

Pina Colada baked Alaska – vanilla gelato. £10

Apple crumble cheesecake – crème anglaise – salted caramel. £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.

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[orrinrestaurant.com](http://orrinrestaurant.com)