



ORRIN

A LA CARTE SEASONAL MENU

STARTER

- Orrin steak tartare – egg yolk ravioli – toasted brioche. £18
- Wye Valley asparagus – Jersey Royals – new season peas. £15
- Orkney hand-dived scallop – golden raisins – Coppa ham – scallop roe velouté. £16
- Slow cooked pork belly – hispi cabbage – black pudding bon bon – HP jus. £14
- Hot smoked salmon tian – roast red pepper – avocado – slow cooked tomato. £15
- Watermelon – gorgonzola – pistachios – nigella seed cracker – orange. £13

MAIN

- Duck – squash – puy lentils – raspberries. £32
- Cod – pomme puree – foraged 'Alexander Hearts' – Café de Paris butter. £28
- Spring lamb – ratatouille – goat's cheese bon bon – artichoke. £34
- Fillet of beef Rossini – Springtime vegetables – port jus. £40
- Sea trout – tomatoes – olives – capers – salsa verde- Jersey Royals. £29
- Pea, sage & ricotta gnudi – primavera vegetables – purple potatoes – vegetable nage – elderflower. £24

DESSERT

- Vanilla & berry cheesecake – raspberry sorbet. £9
- 70% Valrhona chocolate fondant – fior di latte gelato. £10
- White chocolate & vanilla panna cotta – raspberry gel – honeycomb – salted caramel gelato. £8
- Rhubarb & custard choux au craquelin – dark chocolate ganache – rhubarb sorbet. £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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