



ORRIN

STARTER

Crab ravioli – ricotta – chives – chillies – coriander butter emulsion £11

Scottish pork terrine – pork shoulder – mustard – chives – spiced apple purée – toasted bread £9

Confit duck leg cassoulet – aromatic herbs – borlotti beans £10

Cullen skink – smoked haddock – potatoes – leek – smoked haddock cream £9

Textures of celeriac : fondant – puréed – pickled – crisps £9

MAIN

Seared Newtonmore venison – haggis and potato croquettes – roasted carrot – oyster mushrooms
– mushroom ketchup – sprouts £36

Salmon – fondant potatoes – tenderstem broccoli – herb oil-split bouillabaisse £33

Lamb loin – pressed belly – dauphinoise potatoes – whipped mint and black pepper ricotta –
roasted radicchio £40

Pan-seared coley – king prawn pil pil – spinach – fennel – samphire –
lemon and white wine sauce £29

Roasted seasonal vegetables – celeriac – squash – cauliflower – fondant potato – hot honey
vinaigrette – vegetable crisps £25

DESSERT

Cheesecake – lemon meringue curd – Italian meringue – chocolate soil £10

Black Forest gâteau – chocolate mousse – génoise sponge – cherry purée –
bramble jelly – honeycomb £11

Steamed golden syrup pudding – whipped ginger caramel cream – brandy snap £9

Vanilla panna cotta – pickled brambles – raspberry tuile. £9

Selection of 3 or 5 cheeses from the trolley – artisan crackers – oatcakes – fruit chutney – £11/£14

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.