



# ORRIN

## STARTER

- Spiced pumpkin volute - sunflower seeds - herb oil £7  
Haggis neeps & tatties - haggis bonbon - neep fondant - pomme puree - Glen Moray whisky  
pepper sauce £11  
Confit chicken leg terrine - shiitake mushrooms - red onion jam - crispbread £10  
Prawn cocktail - Marie rose dressing - iceberg lettuce - cucumber £10  
Roasted veg - carrots - parsnips - broccoli - spinach - chimichurri £8

## MAIN

- Skirt steak - crushed potatoes - tender stem - confit tomatoes - chilli & parsley butter £25  
Scottish pork belly - black pudding - pomme puree - spinach - jus £24  
North sea cod - chorizo - new potatoes - samphire - lemon garlic butter £23  
Free range chicken breast - roasted parsnips - carrots - hispi cabbage - jus £22  
Roasted squash risotto - squash - sage & thyme £18

SIDES - new potatoes - garlic butter broccoli - roasted veg £5 each

## DESSERT

- Baked apple cheesecake - apple puree - honeycomb - Speyside Aypple cider sorbet £8  
Chocolate orange tart - candied orange - chocolate soil - vanilla cream £10  
Sticky toffee pudding - treacle toffee sauce - vanilla gelato £9  
Mango panna cotta - chilli and mango salsa - shortbread £8  
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.