



ORRIN

STARTER

Tomato salad - cherry tomatoes - spinach - carrot - pickled strawberries - balsamic vinaigrette £8

Braised Scottish pork cheek - spring cabbage - garlic & cumin crushed new potatoes - jus £10

Spiced Carrot fritters - curried onion & cauliflower puree - yogurt & mint dressing £8

Large Orkney Scallop - pea puree - Stornoway black pudding £16

Layered Chicken & leek terrine - onion & apricot chutney - crisp breads £9

MAIN

Pan roasted Halibut - chive crushed new potatoes - asparagus - confit tomatoes - pea puree - lemon beurre blanc £35

Pan seared Sirloin of beef - purple spouting tender stem - spring onion & confit garlic mash - spiced carrot puree - crispy kale - jus £38

North Sea hake - pea & spinach risotto - mussels - herb oil - kibbled onions £32

Loin of lamb - ratatouille - asparagus - goats cheese - lamb jus £36

Potato gnocchi - sage - parmesan - purple sprouting broccoli - spinach - aromatic tomato sauce £28

DESSERT

Callebaut dark chocolate brownie - vanilla ice cream - honeycomb dust - orange curd £10

Rhubarb tart - poached rhubarb - lemon creme patisserie £11

Mango & passion fruit jelly - mint granita - raspberry sorbet - fresh fruits £8

Red wine Poached pears - Chantilly cream - crumble £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.