

Allergen Menu The following allergens exist in each item as per the legend below: 1-Celery | 2-Gluten | 3-Crustaceans | 4-Eggs | 5-Fish | 6-Lupin | 7-Milk | 8-Molluscs | 9-Mustard |10-Nuts |11-Peanuts 12-Sesame seeds | 13-Soya | 14-Sulphur dioxide

PEEDIES	
Shetland Mussels Naturally rope grown in the clear waters of Shetland Mariniére, dipping bread	7,8
Smoked Salmon And Crab Timbale From The Island of Westray, Orkney Raddish, Heirloom Tomato, Herbs, Pumpkin Seeds, Lemon Dressing	3,5
Haggis, Neeps & Tatties. A Traditional Scottish Favourite Whisky Cream Sauce	2,13,1,9
STARTERS	
Chef's Homemade Soup Warm bread	7
Bere Bannocks Traditional bread, local to Birsay, Orkney Olives, balsamic, olive oil	2,7,14
Grilled Chicken Skewer Jerk spices, sour cream	13,7,9
Deep Fried Grimbister Cheese Produced using fresh milk from cattle grazed on local low undulating farmland Mixed leaves, House chutney	1,4,7,10
SALADS	
Seafood Salad Local catch of the day Potato salad	5,3
Burrata Parma ham, tomato, balsamic	7
Superfood Salad Quinoa tabbouleh, tahini dressing	12
Bacon & Brie Crushed potatoes, Dijon mustard, honey vinaigrette	9
Grilled Chicken Caesar Croutons	2,4,10

\* Served as a starter or a main dish



## MAINS

SEA	
Locally Dived Scallops Pea puree, garlic butter	8
Panfried Seabass Sustainably fished in the North Sea off the Shetland Islands Crushed new potatoes, romesco sauce	10
Westray Crab Linguini Shaved Parmesan, rocket	2,3,4,7
Pan-seared Tuna Steak Sustainably fished in the North Atlantic Ocean Bearnaise, champ	4,5
FARM	
Highland Sirloin Steak Grass-fed Highland beef, traditionally matured Mushroom, chips, peppercorn sauce	14
Lamb Rack Reared in the traditional way, on a family-run farm Champ, seasonal vegetables, red wine jus	14
Orkney Fillet Steak Aged for 28 days <sup>P</sup> ortobello mushroom, onion rings, chips, peppercorn sauce	14
Grilled Cajun Chicken Sautéed potatoes, chimichurri	10
GARDEN	
Lentil Bolognaise Creamed sauce	2
Braised Tofu 5 Spice stir fried vegetables	13

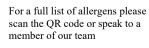
## WEE SIDES \_\_\_\_\_ 1 Mixed Salad Pesto dressing Twice Cooked Chips Hasselback Potatoes 7 Dill, sour cream, chives Wokked Greens 13 Asparagus, broccoli spears, sugarsnap peas & teriyaki sauce Rocket Parmesan 7 Wild rocket with shavings of Parmesan Olives

DESSERTS	
Eton Mess Strawberries	4
Signature Toffee Pudding Orkney vanilla ice-cream	2,4,7
Coconut Cheesecake Mango, lime, mint	2,7
Cheese Selection Platter Oatcake, House chutney, grapes, ap	ople
Duo of Orkney Ice-cream Vanilla,Strawberry,Chocolate,Orkney.	<b>7</b> Fudge

Stir Fry Greens

Tossed wokked greens, ginger scented rice, teriyaki sauce

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