



The Shore

Evening Menu served in Restaurant 6-9pm

Appetisers

This evening's soup, served with homemade bread	£3.75
Creamy smoked fish, potato and prawn chowder	£5.50
Medley of scallop, shrimp and smoked fish in a tomato based sauce, baked in a scallop shell with a grilled farm house cheese topping	£4.25
Pork, sage and apricot terrine encased in smoked bacon with a cherry tomato salsa	£5.25
Crispy breaded Orkney Gimbister cheese with ruby port and redcurrant dip	£5.25
Grilled goats cheese and roasted red pepper salad with a balsamic reduction dressing	£5.75

Mains

Roasted chicken supreme on a bed of dauphinoise potatoes with a white wine and tarragon sauce	£12.95
Pan-fried highland venison served with a rich red wine and mushroom sauce	£13.95
Grilled fillet of fresh sea-bass with a tomato ratatouille base	£17.00
Local dived scallops in a citrus or garlic butter topped with sweet potato shavings	£16.95
8oz Orkney Sirloin steak grilled with a red onion marmalade and Dolcelatte cheese	£16.95
Wild rice and thyme pilaf with wilted fresh spinach and slow roasted garlic Tomatoes (v)	£11.90
Bacon carbonara with fresh egg tagliatelle in a creamy sauce or roasted vegetable carbonara (v)	£11.95

Desserts

Orkney fudge cheesecake with fresh fruit coulis	£5.25
Lemon and crème fraiche roulade with a light drizzle of mango coulis	£5.25
Sticky toffee pudding with butterscotch sauce and Orkney ice-cream	£5.75
Brandy snap and Orkney raspberry ice-cream stack	£5.75
Warmed double chocolate tart with a lightly whipped vanilla cream	£5.95