

D I N N E R M E N U

APPETISERS

Soup of the Day served with homemade bread <i>(vegan option available, GF without bread)</i>	£5.50	Pan Fried Orkney King Scallops served with smoked sweet potato puree, garlic asparagus, Parma ham and parmesan crisp <i>(GF)</i>	£8.95
Rich Duck Liver Pate with local oatcakes and light summer salad	£8.50	Brie Bruschetta with Parma ham, basil pesto and light crisp salad	£6.95

MAINS

Orkney Lamb Shoulder from Flett's Butcher of Stromness slow cooked for 6-8 hours, cut thick in its own jus, served with potato mash, caramelised rosemary carrots, Yorkshire pudding topped with root vegetable crisps <i>(GF without Yorkshire Pudding)</i>	£19.00
Moroccan Spiced Curry (Moroccan spiced red pepper, chickpea, sweet potato and butternut squash) served with Basmati rice, seasonal green veg, avocado; topped with beetroot & mint yoghurt <i>(V) (vegan without yoghurt)</i>	£17.50
Orkney Chargrilled Fillet Steak from Flett's of Stromness served with garlic Hasselback potato topped with parmesan cheese, carrots, green beans, broccoli. Choose from: green peppercorn sauce / wild mushroom, whisky and haggis sauce / homemade garlic butter <i>(GF)</i>	£28.00
Pan Fried Orkney King Scallops RECOMMENDED served with Orkney crab linguini in garlic Pernod infused cream sauce, with green peas, Parmesan and Parma ham crisp	£25.00
Trio of Pork (slow roast Pork Belly cooked twice, braised Pig Cheek, Black Pudding) on wholegrain mustard mash, roast parsnips, crackling, smoked apple cider gravy and apple sauce	£20.00
Grilled Monkfish wrapped in Parma ham with Manchego cheese and sundried tomatoes served with sautéed new boiled potatoes, asparagus, seasonal green vegetables, basil pesto and pine nuts	£24.00
Pan Fried Chicken Supreme stuffed with sundried tomato and Brie cheese served with king prawns, mini potato fondants, seasonal green veg, Orkney cheddar and cream leek sauce <i>(GF)</i>	£19.50

DESSERTS

Citrus Tart served with mango purée and Orkney ice cream	£6.50	Raspberry & White Chocolate Cheesecake with honeycomb, fresh berries and Chantilly cream	£6.50
Belgian Chocolate Mousse served with Chantilly cream, fresh berries and honeycomb <i>(GF)</i>	£6.50	Cheeseboard (3 cheeses) served with fruit pieces, local oatcakes and homemade chutney	£6.50

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES
(GF) – gluten free, *(V)* – vegetarian