

D I N N E R M E N U

APPETISERS

Soup of the Day served with homemade rosemary bread <i>(vegan option available, GF without bread)</i>	£5.50	Pan-Fried Hand dived King Scallops Served with black pudding, crispy bacon and pea puree <i>(GF option available on request)</i>	£8.95
Orkney Crab Tart served with a cocktail sauce and a light salad	£8.25	Creamy Smoked Fish Chowder served with homemade rosemary bread <i>(GF without bread)</i>	£7.95

MAINS

Trio of Pork; Twice Cooked Slow Roasted Pork Belly, Braised Pig Cheeks and Black Pudding on wholegrain mustard mash, roast parsnips, smoked apple cider gravy and apple sauce <i>(GF without Black Pudding)</i>	£22.00
Slow Roasted Orkney Lamb Shoulder (6-8 hrs) served with mashed potatoes, caramelised carrots, rosemary and root vegetable crisps <i>(GF)</i>	£19.50
Orkney Sirloin Steak served with a herb stuffed baked potato, carrots, green beans and broccoli, with a choice of green peppercorn sauce, garlic butter or mushroom and whisky sauce topped with haggis <i>(GF without Haggis)</i>	£25.00
Cajun Spiced Blackened Salmon served with sautéed potatoes, green vegetables and a Pernod infused cream sauce	£17.95
Beetroot, Butternut Squash, Chickpea and Sweet Potato Wellington with green vegetables, kale, new boiled potatoes and sundried tomato pesto <i>(Vg)</i>	£17.95
Pan-Fried North Atlantic Wolf Fish served with a chorizo butter, green vegetables and new boiled potatoes and topped with breadcrumbs	£20.00
Gressingham Duck Breast served with dauphinoise potatoes, green vegetables and a rich port wine jus <i>(GF)</i>	£19.95

DESSERTS

White Chocolate and Raspberry Cheesecake £6.75 A baked cheesecake served with Chantilly cream, raspberry coulis and fresh berries	Apple, cinnamon and nutmeg Crumble £6.75 served with Orkney vanilla ice cream
Belgian Chocolate Hazelnut Torte £6.95 served with brandy custard and fresh berries <i>(GF)</i>	Orkney Cheeseboard £7.95 (3 cheeses) served with fruit pieces, local oatcakes and onion chutney

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