



## *Appetisers*

Soup of the day served with a homemade sundried tomato bread 5.50

Smoked haddock risotto with leeks, peas and a parmesan crisp – 7.75

Orkney Crab Tart served cocktail sauce and a light salad– 7.75

Roast Beetroot and Sweet Potato Salad with Feta Cheese, toasted Pine Nuts and Orkney honey dressing – 6.75

## *Mains*

Pan fried Monkfish wrapped in Parma ham served with sautéed new boiled potatoes with chorizo butter and seasonal greens. (gf without chorizo) - 23.00

Orkney Lamb Shoulder cut thick in its own jus with potato mash, butter glazed rosemary carrots and root vegetable crisps (gf) – 18.00

Pan fried Chicken Supreme stuffed with Sundried Tomato and Brie Cheese served with Hasselback Potato, seasonal vegetables and Sundried Pesto (contains pine nuts) 17.50

Pan fried Orkney Dived King Scallops, on a creamy Pernod and Orkney white crab linguini carbonara with parmesan cheese and crispy prosciutto crudo - 24.00

Vegan Wild mushroom haggis with crushed new boiled potatoes, kale and a sundried tomato and basil sauce (v, gf) - 16.50

Orkney 10oz sirloin steak with a herb baked potato, glazed carrots, green beans and broccoli – Choice of green peppercorn sauce, garlic butter or a mushroom whisky sauce with haggis – 25.00

## *Desserts*

Belgian Chocolate Torte served with Orkney Vanilla Ice Cream and Forrest Berry compote (gf) 6.75

Baked Raspberry & White Chocolate Cheesecake with Raspberry coulis & homemade Honeycomb – 6.75

Citrus tart served with Mango sorbet and Chantilly cream - 6.75

Cheeseboard (3 cheeses) with homemade chutney, fruit pieces and Local Oatcakes - 6.95

Sorbet available for dairy free

gf – Gluten Free, v – Vegetarian