



Starter's

Soup of the Day GF

Served with a warm Crusty Bread Roll and Orkney Butter

£ 3. 95

Cullen Skink GF

Smoked Haddock, Potato and Leek Broth with a Crusty Bread Roll & Orkney Butter

£ 5. 95

Orkney Farmhouse Cheese GF "You Choose"

Rocket, Melon, Parma Ham

in a Crisp Batter

Balsamic Glaze

with Redcurrant Jelly

£ 6. 95

Chicken Liver Pte

Chef's Chicken Liver Pate served with Shapinsay Beetroot Chutney & Home-Made Melba Toast

£ 6. 75

**Scallops & Black Pudding

Hand-dived Scallops cooked in Orkney butter, finished with cream served on Black Pudding p

£ 8. 95

Duo of Westray Salmon GF

Westray Hot Cured & Smoked Salmon served with Seeded Bread & Butter

£ 8. 95

**Also available as a Main course £ 18.00

Mains

Slow Roasted Pork GF

Roast Pork in a rich Pork Gravy served with a pot of Bramley Apple Sauce

£ 13. 95

Orkney Lamb Hotpot GF

Diced Orkney Lamb & Root Vegetables in a rich lamb gravy, topped with sliced crispy potatoes

£ 13. 95

Chicken "You Choose"

£ 14. 95

Balmoral

Local Haggis

Cream, Wholegrain Mustard & Highland Park

Amore GF

Cream Cheese & Asparagus, in Parma Ham

Creamy Peppercorn Sauce

FRESH FISH

All our fresh fish is available lightly poached or grilled

Fresh Monkfish GF

Medallions of Monkfish, coated in Seasoned Flour, pan fried in Orkney Butter & served with a Red Pepper & Anchovy Salsa

£ 18. 95

Blushing Sole GF

Fresh fillet of Sole, stuffed with Prawns in a Creamy Rose Wine Sauce

£ 15. 95

Orkney Crab Hotpot GF

Fresh Westray Crab Meat in a Creamy White Wine Sauce topped with a Cheesy Breadcrumb Crust

£ 14. 95

Hand Dived Orkney Scallops GF

Fried in Orkney Butter, Garlic Mixed Herbs

Or

Mornay – in a light Orkney Cheddar Sauce

£ 20. 95

ABERDEEN ANGUS STEAKS GF

ALL Our Steaks are sourced from Unigar Farm, Sandwick and supplied by The Dounby Butcher

Aberdeen Angus Steaks are 8oz uncooked and are hung for a minimum of 21 days

“Ribeye”

£ 17. 95

“Sirloin”

£ 20. 95

“Fillet”

£ 23. 50

Steak Sides & Toppings - £1. 95

Black Pudding: Charles MacLeod, Stornoway

Garni: Onion Rings, Tomatoes & Mushrooms

Haggis: Donaldson’s Kirkwall

Steak Sauces - £ 3. 25

Pepper: Cracked Black Peppercorns, Brandy & Cream

Whisky: 12 Year Old Highland Park, Cream & Herbs

Roquefort: Crumble Roquefort, Cream & Herbs

Tornados Rossini GF

8oz Fillet Steak, Chefs Chicken Liver Pate, Crouton & Mushroom & Port Sauce

£ 27. 50

In our kitchen we handle peanuts, tree nuts, sesame seeds and sesame oil, fish, egg, shellfish (molluscs and crustaceans), milk, gluten, celery and sulphite-containing products and it is impossible to guarantee separation of these allergens at all times from other ingredients in storage, preparation or cooking