



## SKERRIES RESTAURANT

**GF\*** Dishes can be adapted to suite a GF Diet

*If you require a GF diet, please advise your server of your GF requirements, as some dishes may require different preparation.....*

### Starters

<b>V</b> Home-Made Soup of the Day <b>GF</b> <i>Please ask for Today's choice</i>	£ 3. 95
Cullen Skink Soup <b>GF</b> <i>Smoked Haddock, Leek &amp; Potato Broth</i>	£ 6. 50
<b>V</b> Chilled Fruit Juice <b>GF</b> <i>Choice of Orange, Pineapple, Cranberry, Apple or Tomato</i>	£ 2. 25
Farmhouse Cheese & Melon <b>GF</b> <i>Local farmhouse cheese &amp; melon slices on a bed of rocket, topped with shredded Parma ham &amp; a balsamic glaze</i>	£ 6. 75
Chef's Chicken Liver Pate <b>GF</b> <i>Served with salad garnish, shapinsay beetroot chutney and peedie oatcakes</i>	£ 6. 25
Orkney Crab & Scallop Gratin <i>encased in a white wine sauce, crusted breadcrumb topping</i>	£ 8. 75
Fresh Crab Claws <b>GF</b> <i>Cold or in a Crisp Batter, served with a pot of Marie Rose Sauce</i>	£ 7. 25
Duo of Orkney Salmon <b>GF</b> <i>Westray Smoked Salmon and Hot Cured Salmon</i>	£ 7. 75

### Fish/Seafood

Fresh Halibut <b>GF</b> <i>Lightly Grilled and served with a Lemon Caper Butter</i>	£ 18. 95
Fresh Fillet of Plaice <b>GF</b> <i>Stuffed with Prawns, served with a Creamy Crab Sauce</i>	£ 17. 50
Fresh Orkney Salmon <b>GF</b> <i>Fresh Orkney Salmon Fillet baked in the Aga. Served with a pot of Parsley Sauce</i>	£ 14. 25



### **Fish contd.....**

Trio of Orkney Seafood **GF** £ 18. 95  
*Salmon, Monkfish and Hand Dived Scallops in a Creamy Drambuie Sauce*

Fresh Orkney Hand-Dived Scallops **GF** £ 21. 95  
*Wrapped in Parma Ham, served with a Honey and Mustard Dressing*  
Or  
*Pan fried in Orkney Butter, Garlic & Herbs*

**GF\***

*All our fish is available lightly grilled or poached if preferred*

### **Mains**

Orkney Roast Lamb **GF** £ 14. 95  
*Leg of Orkney Lamb (Unigarth – Sandwick), served with a pot of Mint Jelly*

Chicken Black & Blue £ 15. 95  
*Fresh chicken breast stuffed with black pudding baked in the aga &s served with  
A port & mushroom sauce*

Orkney Beef Curry “Rojan Josh” **GF** £ 13. 25  
*Served with a Pompadom and Mango Chutney*

Orkney Pork Stroganoff **GF** £ 14. 25  
*Served with Basmati Rice*

### **Salad Platters**

*Served with a selection of Coleslaws, Pasta, Rice & Potato Salad*

Orkney Cheese’s & Shapinsay Chutneys **GF** £ 12. 95

Prawn & Smoked Salmon **GF** £ 14. 95

Fresh Westray Crab – white meat only £ 17. 50

Viking Select **GF** £ 18. 95  
*A selection of the finest cold Orkney Seafood*



## **Orkney “Aberdeen Angus” Steaks**

*Hung for a minimum of 21 Days      Minimum Weight 8oz Uncooked*

**Prime Rib Eye Steak   £ 19. 95      Prime Sirloin Steak   £ 21. 95**

**Prime Fillet Steak   £ 24. 95**

### **Toppings and Sauces**

Garni: - Onion Rings, Tomato & Mushrooms	£ 1. 75
Donaldson’s Haggis or Stornoway Black Pudding	£ 1. 75
Chilli Prawns: - Pan-fried in Hot Chilli Butter	£ 4. 95
Highland Park blended with Cream and Mixed Herbs	£ 3. 95
Creamy Blue Cheese Sauce: - Crumbly Roquefort	£ 2. 95
Pepper: - Cracked Black Peppercorns, Brandy & Cream	£ 3. 95

### **Fillet Steak with a Stilton Crust**

*Prime Orkney Fillet, topped with a Stilton Crust*

*Served with a Shallot & Red Wine Jus*

£ 27. 95

### **Tournedos Rossini**

*Prime Orkney Fillet, cooked in a Madeira sauce,  
Served on a crouton with chef’s home-made pate*

£ 27. 95

*All our Aberdeen Angus beef is sourced from Unigarth, Sandwick, Orkney, and is  
supplied by The Dounby Butcher*

#### **OUR KITCHEN:**

**Within 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 fully guarantee separation of these allergens at all times from other ingredients in storage, preparation or cooking**