



## 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><br><i>Please ask for Today's choice</i>  | £ 4. 25 |
| Cullen Skink Soup <b>GF</b><br><i>Smoked Haddock, Leek &amp; Potato Broth</i>   | £ 7. 75 |
| <b>V</b> Chilled Fruit Juice <b>GF</b><br><i>Choice of Orange, Pineapple, Cranberry, Apple or Tomato</i>  | £ 2. 25 |
| Farmhouse Cheese & Melon <b>GF</b><br><i>Local farmhouse cheese and melon slices on a bed of rocket, topped with Torn Parma ham and a balsamic glaze</i><br>Or<br><i>Encased in crispy batter <b>GF</b> served with a pot of Redcurrant Jelly</i> | £ 6. 95 |
| Smoked Mackerel Pate <b>GF</b><br><i>Smoked mackerel pate served with home-made Melba toast</i>   | £ 6. 75 |
| Orkney Meat Feast<br><i>Award winning haggis and black pudding served with a Pot of Whisky (12Year Old Highland Park) Sauce</i>   | £ 7. 95 |
| Peedie Crab Hotpot <b>GF</b><br><i>Fresh Westray white crab meat in a creamy white wine sauce topped with an Orkney cheddar breadcrumb crust</i>  | £ 8. 95 |
| Westray Viking Horn <b>GF</b><br><i>Fresh Westray white crab meat encased in smoked salmon &amp; finished with Two fresh crab claws</i>   | 9. 95   |



## Fish/Seafood

- Westray Crab Cakes £ 15. 95  
*Home-made crab cakes pan fried in olive oil served with a sweet chilli mayo dip*
- Blushing Plaice **GF** £ 16. 95  
*Fresh fillet of plaice stuffed with prawns and served with a creamy rose wine sauce*
- Fresh Hand-Dived Scallops **GF** £ 23. 95  
*Pan fried in Orkney butter, fresh garlic and fresh parsley*  
Or  
*Son-Vida – sautéed in a light creamy curry sauce*
- GF\***  
*All our fish is available lightly grilled or poached if preferred*

## Mains

- Orkney Roast Aberdeen Angus Topside of Beef **GF** £ 14.95  
*Slices of beef in a rich beef, red wine and onion gravy served with Yorkshire Puddings*
- Orkney Lamb Hotpot **GF** £ 14. 75  
*Diced Orkney lamb and root vegetables in a rich lamb gravy, topped with crispy Potato slices*
- Orkney Pork Stroganoff **GF** £ 14. 25  
*Slices of Orkney pork fillet and sliced mushrooms in a creamy stroganoff sauce, topped With soured cream & fresh chopped chives served with basmati rice*

## Chicken “You Choose”

£ 15. 95

**Balmoral**  
*Donaldson’s Haggis,  
Whisky Sauce*

**Black N Blue**  
*Stornoway Black Pudding,  
Port Sauce*

**Merkister GF**  
*Strips of breast, mushrooms  
in a creamy white wine sauce*

## Salad Platters

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

- Orkney Cheese’s & Shapinsay Chutneys **GF** £ 12. 95
- Westray White Crab **GF** £ 18. 95
- Viking Select **GF** £ 19. 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   £ 20. 95      Prime Sirloin Steak      £ 22. 95**

**Prime Fillet Steak   £ 25. 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 |

### **Surf & Turf**

*Prime Orkney Fillet, Hand Dived Orkney Scallops,  
Served with a pot of Creamy White Wine and Prawn Sauce  
£ 32. 95*

### **Tournedos Rossini**

*Prime Orkney Fillet, served on a crouton with Chefs Chicken Liver Pate  
Served with a Rich Madeira and Mushroom Sauce  
£ 27. 95*

*All our Aberdeen Angus Beef and Orkney Lamb 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**