



# THE STOREHOUSE.

RESTAURANT WITH ROOMS

## Canapes

### Vegetarian

- Beremeal and parmesan shortbread, cream cheese, onion chutney
- Crostini, spinach pesto, roasted peppers
- Crostini, tomato, mozzarella & basil
- Watermelon, basil & feta cheese

### Meats

- Puff pastry with seared beef, caramelised onion & aioli
- Lemon and garlic chicken and chorizo skewers
- Sticky pork belly with cucumber and spring onion
- Confit duck leg bites

### Fish

- Thai crab and mango filo baskets
- Beremeal blinis, horseradish creme fraiche, hot smoked salmon
- Mackerel pate on homemade oatcakes, chilli chuntesy
- Coconut breaded prawns

# Sample starters

Various soups

Pan fried hand dived scallops, minted pea puree, crispy bacon

Pan fried hand dived scallops, tossed in a tomato & Parma ham sauce, topped with Parmesan herb breadcrumbs, served in the shell

Hot smoked salmon, salt baked beetroot, creme fraiche, rye croutons

Thai spiced crab samosas, mango relish

Smoked mackerel scotch egg, tartare sauce

Salt and chilli squid, sweet and sour dipping sauce

Cullen skink soup

Meat starters Pork and black pudding potato cakes, apple chutney

Baked haggis filo parcels, whisky cream sauce

Pressed lamb shoulder, harissa hummus, crispy chickpeas, harissa oil

Pork, apricot and pistachio terrine, spiced onion chutney, homemade oatcakes

Smoked duck, pickled watermelon, cashews, orange & sesame dressing

Beremeal & Grimbister cheese tart, onion chutney

Onion bhajis, cauliflower puree, coconut & pomegranate

Char grilled Burnside cheese, spiced honey, roasted fig

Trio of bruschetta; spinach pesto & roasted pepper, tomato, basil & mozzarella, roasted beetroot hummus & avocado

Tomato & puy lentil filo parcels, sweet potato puree

# Sample Main courses

Served with seasonal vegetables

Slow cooked beef in beer, hand cut chips, mushrooms & crispy onions

Crispy breaded black pudding & pork belly, gravy, apple sauce & smoked paprika potatoes

Pan fried duck breast, orange & whisky sauce, pomegranates, walnuts, sautéed baby potatoes

Pan fried duck breast, confit duck leg bon bon, red wine and cherry sauce, roast potatoes

Parma ham wrapped chicken breast stuffed with spinach pesto, white wine cream sauce, buttered baby potatoes

Chicken breast, mozzarella, tomato & basil sauce toasted gnocchi

Herb crusted lamb rump, chickpea and curried tomato stew, garlic and coriander flat bread

Herb crusted baked hake, clam & fennel cream sauce, pan fried hand dived scallops, creamy mash

Monkfish scampi in beer batter, garlic aioli, triple cooked chips, minted peas

Baked Salmon, pea and chorizo cream, buttered baby potatoes

Pan fried lemon sole with tomato, olive & caper sauce, buttered baby potatoes

Hand dived scallops, black pudding croquettes, apple puree & bacon jam

Hand dived scallops in garlic butter, herby fennel salad, hand cut chips

Mushroom & nut wellington, red currant reduction, sauteed potatoes

Chickpea & romesco stew, roasted squash, charred spring onion

Lemon & garlic marinated Burnside cheese, pomegranate & red onion relish, cous cous salad

# Sample Desserts

Baked vanilla cheesecake, red berry compote

Pistachio meringue shards, lemon cream, kiwi & strawberries

Warm chocolate brownie, cherry ripple ice cream

Roasted white chocolate ganache, honey & whisky sorbet, raspberries, toasted oats

Profiteroles, coffee cream, chocolate orange sauce

Banoffee profiteroles

Sticky Toffee Pudding with Orkney Vanilla Ice Cream

Coconut & lime panacotta, mango, toasted coconut, torched meringue

Chocolate delice, raspberry sorbet, almond praline

Trio of homemade ice creams and/or sorbets

Cheese platter, homemade oatcakes, butter & chutney

**The dishes listed above are a idea of dishes we can offer, we are happy to make amendments and substitutions where possible.**

**Dietary requirements can be discussed and alternative options offered**