

Gluten Free

Please highlight to staff when ordering from this menu so the appropriate substitutions can be made

Nibbles Olives £4 Gluten free bread & butter £4

Starter

Soup of the Day, gluten free bread & butter	£7.50
Hand dived Orkney scallops, cauliflower puree, curry oil & coriander	£16.00
Fried lemon sole, courgette & basil salad, roast garlic aioli	£14.00
Charred Burnside cheese, romesco sauce, crispy oregano	£9.50
Fried aubergine, miso dressing, cucumber & spring onion	£9.50

Main Course

Served with seasonal vegetables

Slow cooked beef, stovies, beetroot & red wine jus, crispy onions	£25.00
Duck breast, smoked aubergine puree, plum & honey jus, roast potatoes	£28.00
Chicken breast, chorizo. crispy sage, chicken jus, baby potatoes	£26.00
Hand dived Orkney scallops in garlic butter, salad & hand cut chips	£32.00
Battered haddock, hand cut chips, peas & homemade tartar sauce	£18.50
Smoked cod, hispi cabbage, pink peppercorn sauce split with chive oil, baby potatoes	£25.00
Roast cauliflower, hispi cabbage, pink peppercorn sauce split with chive oil, baby potatoes	£19.00

Extra sides Hand cut chips £4 Dressed salad £3

Dessert

Warm chocolate brownie, honeycomb ice cream	£9.50
Burnt basque cheesecake, marsala poached peaches, toasted almonds	£9.50
Roasted pineapple, rum syrup, pecan crumb & white chocolate ice cream	£9.50
Trio of homemade sorbets and/or ice creams	£9.00
Affogato - Vanilla ice cream with a shot of espresso	£7.00
Add a liqueur	£10.50
Selection of Orkney and Scottish cheeses, and gluten free oatcakes	£12.00