



## Dairy Free

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

**Nibbles** Olives £4 Local bread & dairy free butter £4

### Starter

Soup of the Day, local bread & dairy free butter (VG)	£7.50
Hand dived Orkney scallops, confit piquillo peppers, salsa verde	£16.00
Crispy pigs cheek, parsnip puree, onion chutney, bacon & chestnut crumb	£12.50
Fried aubergine, miso dressing, cucumber & spring onion (VG)	£9.50

### Main Course

Served with seasonal vegetables

Slow cooked beef, stovies, beetroot & red wine jus, crispy onions	£25.00
Venison & cherry tomato ragu, grilled polenta, crispy oregano	£26.00
Chicken breast, chorizo & leek stuffing, parsnip, crispy sage, baby potatoes	£26.00
Hand dived Orkney scallops in dairy free butter, salad & hand cut chips	£32.00
Battered haddock, hand cut chips, peas & homemade tartar sauce	£18.50
Charred monkfish, fennel & orange risotto, basil	£27.00
Grilled polenta, portobello mushrooms, leeks, confit egg yolk (VG)	£19.00

**Extra sides** Hand cut chips £4 Dressed salad £3

### Dessert

Warm chocolate brownie, soy ice cream (VG)	£9.50
Roasted pineapple, rum syrup, pecan crumb & soy ice cream (VG)	£9.50
Trio of homemade sorbets and/or soy ice cream (VG)	£9.00
Affogato - Soy vanilla ice cream with a shot of espresso (VG)	£7.00
Add a liqueur	£10.50