

Starter

Soup of the Day, Orkney sourdough bread & butter (V. VG on request)	£6.00
Monkfish scampi, wild garlic mayonnaise	£10.50
Hand dived Orkney scallops, chorizo butter, lemon & chive crumb	£11.50
Black pudding croquettes, apple sauce, pea shoot & apple salad	£9.00
Asparagus, Grimbister cheese, almond and lemon butter (V, VG on request)	£9.00
Sticky cauliflower with soy & garlic dressing (VG)	£8.00

Main Course

Served with seasonal vegetables

Sirloin steak, wild mushrooms, crispy shallots, Maderia sauce, sauteed potatoes	£29.00
Pressed lamb shoulder, crispy gnocchi, tomato & olive ragu, rosemary dressing	£22.00
Pan fried chicken breast, salt baked neep, cavolo nero, tarragon & mustard sauce	£20.00
Seared tuna steak, Thai noodle salad, sriracha mayonnaise	£22.00
Baked salmon, tarragon brown butter, celeriac & hazelnut puree, watercress	£19.00
Hand dived Orkney scallops in garlic butter, salad & hand cut chips	£24.00
Breaded haddock, hand cut chips, peas & homemade tartar sauce	£18.00
Tempura vegetables, Thai noodle salad, sriracha mayonnaise (V. VG on request)	£17.50
Fennel and chilli roasted celeriac, tomato & olive ragu, rosemary dressing (VG)	£17.50
Dessert	
Treacle tart, creme fraiche sorbet	£8.00
Caramelised banana cake, pecan ice cream (VG on request)	28.00
Coconut & lime panacotta, mango, toasted coconut (VG on request)	£8.00
Trio of homemade ice creams and sorbets	£7.00
Selection of Orkney and Scottish cheeses, and local oatcakes,	
crackers & Storehouse onion chutney	£11.00

Our dishes may contain allergens, if you have any dietary requirements please speak to a member of staff who will be happy to assist you