



THE STOREHOUSE.

RESTAURANT WITH ROOMS

CHRISTMAS MENU

Starter

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| Sweet potato, red pepper & paprika soup, local bread & butter (V, VG on request) | £8.50 |
| Crispy confit pork terrine, miso & apple ketchup, pickled walnut, compressed apple | £10.50 |
| Orkney scallops, Jerusalem artichoke, smoked bacon, pea shoots | £17.00 |
| Masala fried plaice, tamarind yogurt, pomegranate, mint & coriander chutney | £14.00 |
| Chargrilled Burnside cheese, roast fig, rosemary honey (V, VG on request) | £11.00 |
| Ras el hanout roasted carrots, tahini & lemon yogurt, (V, VG on request) maple toasted seeds, watercress puree | £11.00 |

Main Course

Served with sprouts, red cabbage, roast carrots, roast & boiled potatoes

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| Bacon wrapped turkey breast with sausagemeat stuffing, oatmeal stuffing, gravy & cranberry sauce | £28.00 |
| Duo of venison; slow cooked haunch, seared loin, golden beetroot, rainbow chard star anise carrot puree, blackberry jus | £35.00 |
| Slow cooked beef, celeriac & confit garlic puree, roast onion, red wine jus | £26.00 |
| Beer battered haddock, hand cut chips, peas & tartar sauce | £19.50 |
| Cod, squid ink arancini, red pepper veloute, crispy basil | £30.00 |
| Butternut squash, mushroom & sage wellington, celeriac & confit garlic puree cranberry & red wine jus (V, VG on request) | £22.00 |
| Roast cabbage, thai coconut broth, chilli, coriander, crispy onions (V, VG on request) | £22.00 |

Dessert

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| Mascarpone mousse, orange, honeycomb, buttermilk sorbet | £10.50 |
| Butterscotch tart, Marsala roasted apricots, earl gray Chantilly cream | £10.50 |
| Chocolate ganache cake, cherry sauce, hazelnut (VG on request) | £10.50 |
| Trio of homemade ice creams or sorbets (VG on request) | £10.50 |
| Selection of Orkney & Scottish cheese, local oatcakes, crackers & Storehouse chutney | £14.00 |

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



CHRISTMAS MENU

GLUTEN FREE

Starter

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| Sweet potato, red pepper & paprika soup, gluten free bread and butter | £8.50 |
| Orkney scallops, Jerusalem artichoke, smoked bacon, pea shoots | £17.00 |
| Masala fried plaice, tamarind yogurt, pomegranate, mint & coriander chutney | £14.00 |
| Chargrilled Burnside cheese, roast fig, rosemary honey | £11.00 |
| Ras el hanout roasted carrots, tahini & lemon yogurt, maple toasted seeds, watercress puree | £11.00 |

Main Course

Served with sprouts, red cabbage, roast carrots, roast & boiled potatoes

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|---|--------|
| Bacon wrapped turkey breast with sausagemeat stuffing, oatmeal stuffing, gravy & cranberry sauce | £28.00 |
| Duo of venison; slow cooked haunch, seared loin, golden beetroot, rainbow chard star anise carrot puree, blackberry jus | £35.00 |
| Slow cooked beef, celeriac & confit garlic puree, roast onion, red wine jus | £26.00 |
| Beer battered haddock, hand cut chips, peas & tartar sauce | £19.50 |
| Roast cabbage, thai coconut broth, chilli, coriander, crispy onions | £22.00 |

Dessert

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|---|--------|
| Mascarpone mousse, orange, honeycomb, buttermilk sorbet | £10.50 |
| Chocolate ganache cake, cherry sauce, hazelnut | £10.50 |
| Trio of homemade ice creams or sorbets | £10.50 |
| Selection of Orkney & Scottish cheese, gluten free oatcakes, & Storehouse chutney | £14.00 |



THE STOREHOUSE.

RESTAURANT WITH ROOMS

CHRISTMAS MENU

DAIRY FREE

Starter

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| Sweet potato, red pepper & paprika soup, local bread & dairy free butter (VG) | £8.50 |
| Crispy confit pork terrine, miso & apple ketchup, pickled walnut, compressed apple | £10.50 |
| Orkney scallops, Jerusalem artichoke, smoked bacon, pea shoots | £17.00 |
| Masala fried plaice, tamarind yogurt, pomegranate, mint & coriander chutney | £14.00 |
| Chargrilled feta cheese, roast fig, rosemary honey (VG) | £11.00 |
| Ras el hanout roasted carrots, tahini & lemon yogurt, (VG) maple toasted seeds, watercress puree | £11.00 |

Main Course

Served with sprouts, red cabbage, roast carrots, roast & boiled potatoes

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|---|--------|
| Bacon wrapped turkey breast with sausagemeat stuffing, oatmeal stuffing, gravy & cranberry sauce | £28.00 |
| Duo of venison; slow cooked haunch, seared loin, golden beetroot, rainbow chard star anise carrot puree, blackberry jus | £35.00 |
| Slow cooked beef, celeriac & confit garlic puree, roast onion, red wine jus | £26.00 |
| Beer battered haddock, hand cut chips, peas & tartar sauce | £19.50 |
| Cod, squid ink arancini, red pepper veloute, crispy basil | £30.00 |
| Butternut squash, mushroom & sage wellington, celeriac & confit garlic puree cranberry & red wine jus (VG) | £22.00 |
| Roast cabbage, thai coconut broth, chilli, coriander, crispy onions (VG) | £22.00 |

Dessert

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| Chocolate ganache cake, cherry sauce, hazelnut (VG) | £10.50 |
| Trio of homemade sorbets or dairy free ice cream (VG) | £10.50 |