



CHRISTMAS MENU

Starter

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

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

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

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

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

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

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CHRISTMAS MENU

DAIRY FREE

Starter

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

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

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

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