



## 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 £4.50

### Starter

Soup of the Day, local bread & dairy free butter (VG on request)	£8.50
Orkney scallops, cauliflower & lemongrass puree, crispy shallots , basil	£17.00
Cured sea trout, blackened cucumber, jalapeno ketchup	£14.00
Smoked duck breast, burnt soy, rhubarb, spring onion	£15.00
Dairy free feta, heritage tomatoes, sumac onions, dukkah, mint salsa verde (VG)	£10.25
Charred courgette, butter bean puree, kalamata olive, pistachio, dill (VG)	£10.25

### Main Course

Served with seasonal vegetables

Donaldson's sirloin steak, caesar dressed tenderstem broccoli, smoked garlic & lemon butter, fries	£33.00
Pork loin, charred corn chimichurri, leek, apricot, paprika sauteed potatoes	£28.00
Chicken breast, maitake mushroom, black garlic, baby potatoes	£27.00
Hand dived Orkney scallops in dairy free garlic butter, salad & hand cut chips	£35.00
Battered haddock, hand cut chips, peas & homemade tartar sauce	£19.50
Miso & beer glazed celeriac, cashew & sesame sauce, crispy noodles, radish, spring onion	£22.00
Crispy fried aubergine, chilli sauce, garlic yogurt, watercress & red onion salad, fries	£22.00
	(VG on request) (VG on request)

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

### Dessert

Frozen yogurt, peach, raspberry, basil, cardomom syrup (VG)	£10.50
Whipped dark chocolate ganache, rhubarb, pink peppercorn meringue (VG on request)	£10.50
Trio of homemade sorbets (VG)	£10.00
Affogato - Soy ice cream with a shot of espresso (VG)	£7.75
Add a liqueur	£11.50



## 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 £4.50

### Starter

Soup of the Day, gluten free bread & butter	£8.50
Orkney scallops, cauliflower & lemongrass puree, crispy shallots, basil	£17.00
Cured sea trout, blackened cucumber, jalapeno ketchup, buttermilk & coriander	£14.00
Smoked duck breast, burnt soy, rhubarb, spring onion	£15.00
Burnside cheese, heritage tomatoes, sumac onions, dukkah, mint salsa verde	£10.25
Charred courgette, butter bean puree, kalamata olive, pistachio, dill	£10.25

### Main Course

Served with seasonal vegetables

Donaldson's sirloin steak, caesar dressed tenderstem broccoli, smoked garlic & lemon butter, fries	£33.00
Pork loin, charred corn chimichurri, leek, apricot, paprika sauteed potatoes	£28.00
Chicken breast, maitake mushroom, black garlic, dauphinoise	£27.00
Hand dived Orkney scallops in garlic butter, salad & hand cut chips	£35.00
Battered haddock, hand cut chips, peas & homemade tartar sauce	£19.50
Fish of the day, mussels with asparagus, apple & chive, cider cream sauce, baby potatoes	£30.00
Miso & beer glazed celeriac, cashew & sesame sauce, crispy noodles, radish, spring onion	£22.00

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

### Dessert

White chocolate & miso mousse, strawberry, crystalised ginger crumb	£10.50
Baked yoghurt, peach, raspberry, basil, cardamom syrup	£10.50
Whipped dark chocolate ganache, rhubarb, pink peppercorn meringue	£10.50
Trio of homemade sorbets and/or ice creams	£10.00
Affogato - Vanilla ice cream with a shot of espresso	£7.75
Add a liqueur	£11.50
Selection of Orkney and Scottish cheeses, gluten free oatcakes & Storehouse chutney	£13.25

*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*