

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)	£8.50
Orkney scallops, leek veloute, crispy leeks, chestnut	£17.00
Squid, cucumber, roasted peanut, coriander, crispy chilli oil	£14.00
Crispy confit pork terrine, miso & apple ketchup, pickled walnut, compressed apple	£15.00
Dairy free feta cheese, crispy courgette, hot honey, basil (VG on request)	£10.25
Ras el hanout roasted carrots, tahini & oat yogurt, (VG)	£10.25
maple toasted seeds, watercress pesto	

Main Course

Served with seasonal vegetables

Donaldson's ribeye steak, roast onion, horseradish emulsion, whisky jus, hand cut chips	£33.00
Lamb rump, oyster mushroom ragu, oregano, white wine & cumin jus, sauteed potatoes	£30.50
Chicken Milanese, nduja puttanesca, parsley & shallot, caper salad, sauteed potatoes	£27.00
Orkney scallops in dairy free butter, salad & hand cut chips	£35.00
Battered haddock, hand cut chips, peas & homemade tartar sauce	£19.50
Sea trout, pumpkin veloute, rainbow chard, pine nut & raisin, baby potatoes	£30.00
Roasted cabbage, thai coconut milk broth, chilli, corriander, crispy onions (VG)	£22.00
Cauliflower steak, pumpkin veloute, rainbow chard, pine nut & raisin, baby potatoes (VG on request)	£22.00

Extra sides Hand cut chips £4 Dressed salad £3

Dessert

Pineapple tart tatin, soy ice cream, macadamia praline (VG)	£10.50
Trio of homemade sorbets and/or soy creams (VG)	£10.00
Affogato - Vanilla soy ice cream with a shot of espresso (VG)	£7.75
Add a liqueur	£11.50



GLUTEN FREE

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Nibbles Olives £4 Gluten free bread & butter £4.50

Starter

Soup of the Day, gluten free bread & butter	£8.50
Orkney scallops, leek veloute, crispy leeks, chestnut	£17.00
Squid, cucumber, roasted peanut, coriander, crispy chilli oil	£14.00
Whipped Burnside cheese, crispy courgette, hot honey, basil	£10.25
Ras el hanout roasted carrots, tahini & lemon yogurt,	£10.25
maple toasted seeds, watercress pesto	

Main Course

Served with seasonal vegetables

Donaldson's ribeye steak, roast onion, horseradish emulsion, whisky jus, confit garlic mash	£33.00
Lamb rump, oyster mushroom ragu, oregano, white wine & cumin jus, sauteed potatoes	£30.50
Orkney scallops in garlic butter, salad & hand cut chips	£35.00
Battered haddock, hand cut chips, peas & homemade tartar sauce	£19.50
Sea trout, pumpkin veloute, rainbow chard, pine nut & raisin, baby potatoes	£30.00
Roasted cabbage, thai coconut milk broth, chilli, corriander, crispy onions	£22.00
Cauliflower steak, pumpkin veloute, rainbow chard, pine nut & raisin, baby potatoes	£22.00

Extra sides Hand cut chips £4 Dressed salad £3

Dessert

Mango & cardamom creme brulee, gluten free shortbread	£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, and gluten free oatcakes	£13.25