THE STOREHOUSE.
RESTAURANT WITH ROOMS

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, carrot puree, pickled carrot, dairy free butter, dill	£17.00
Squid, padron peppers, paprika yoghurt, preserved lemon, parsely, shallots	£15.00
Dairy free feta cheese, charred watermelon, pink peppercorn, ginger & sumac dressing, basil & mint (VG)	£10.25
Charred leeks, whipped smoked tofu, crispy chilli oil, peanuts, coriander (VG)	£10.25

Main Course

Confit pork belly, tenderstem broccoli, apple & herb salad, chilli & ginger caramel sauce, crispy noodles	£28.00
Chicken breast, nduja glazed cabbage, chorizo crumb, smoked garlic & white wine jus, baby potatoes	£27.00
Orkney scallops in dairy free garlic butter, salad & hand-cut chips	£35.00
Battered haddock, hand-cut chips, peas & homemade tartar sauce	£19.50
Fish of the day, bouillabaisse sauce, roast tomato, samphire, baby potatoes	£35.00
Salt baked celeriac, romesco sauce, charred leeks, hazelnuts, fennel & chilli dressing (VG)	£24.00
Courgette & caramelised onion tart, charred gem, pecan, courgette fries (VG)	£24.00

Extra sides Hand cut chips £4 Dressed salad £3

Dessert

Berry & watermelon gazpacho, macerated berries, mint, prosecco & elderflower sorbet (VG)	£10.50
Chocolate delice, banana ice cream, miso caramel, popcorn (VG)	£10.50
Trio of homemade sorbets and/or dairy free ice cream (VG)	£10.00
Affogato - Dairy free vanilla ice cream with a shot of espresso (VG)	£7.75
Add a liqueur	£11.50

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

THE STOREHOUSE.
RESTAURANT WITH ROOMS

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, carrot puree, pickled carrot, dairy free butter, dill	£17.00
Shredded lamb shoulder, courgette tzatziki, harissa dressing, almond	£15.00
Squid, padron peppers, paprika yoghurt, preserved lemon, parsely, shallots	£15.00
Whipped Burnside cheese, charred watermelon, pink peppercorn, ginger & sumac dressing, basil & mint	£10.25
Charred leeks, whipped smoked tofu, crispy chilli oil, peanuts, coriander	£10.25

Main Course

Donaldson's sirloin steak, Cafe de Paris butter, glazed carrot, black garlic, crispy onions, sauteed potatos	£39.00
Confit pork belly, tenderstem broccoli, apple & herb salad, chilli & ginger caramel sauce, crispy noodles	£28.00
Orkney scallops in dairy free garlic butter, salad & hand-cut chips	£35.00
Battered haddock, hand-cut chips, peas & homemade tartar sauce	£19.50
Fish of the day, bouillabaisse sauce, roast tomato, samphire, baby potatoes	£35.00
Salt baked celeriac, romesco sauce, charred leeks, hazelnuts, fennel & chilli dressing	£24.00

Extra sides Hand cut chips £4 Dressed salad £3

Dessert

Basque cheesecake, creme fraiche, rhubarb, poppy seed tuile	£10.50
Berry & watermelon gazpacho, macerated berries, mint, prosecco & elderflower sorbet	£10.50
Chocolate delice, banana ice cream, miso caramel, peanut & banana crumb	£10.50
Trio of homemade sorbets and/or dairy free ice cream	£10.00
Affogato - Dairy free 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, Storehouse chutney	£13.25

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