



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	£8.50
Hand dived Orkney scallops, citrus salsa, pistachio & rocket	£17.00
Torched mackerel, Ajo blanco, apple, sorrel, smoked almond	£13.50
Donaldson's smoked beef, roast garlic aioli, crispy capers & tarragon	£15.00
Whipped dairy free feta, charred pineapple, peanut, fermented chilli oil	£10.25
Sumac roasted squash, white bean puree, paprika oil, dukkah	£10.25

Main Course

Served with seasonal vegetables

Sirloin steak, charred hispi cabbage, barbecue sauce & fries	£31.75
Lamb rump, courgette, semi dried tomatoes, black olives & baby potatoes	£28.75
Chicken breast, asparagus, shiitake mushroom ketchup, sauteed potatoes	£28.75
Hand dived Orkney scallops in garlic butter, salad & hand cut chips	£35.00
Battered haddock, hand cut chips, peas & homemade tartar sauce	£19.50
Pan fried skate, caponata, red pepper veloute, basil	£28.75
Roast fennel, char grilled courgette, baby potatoes, lemon & mint	£21.00
Charred hispi cabbage, caponata, red pepper veloute	£21.00

Extra sides Hand cut chips £4 Dressed salad £3

Dessert

Lemon posset, raspberry, almond shortbread crumb, lemon balm	£10.50
Dark chocolate cremeux, coffee caviar, cherry sorbet	£10.50
Trio of homemade sorbets and/or soy ice cream	£10.00
Affogato - soy ice cream with a shot of espresso	£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
Hand dived Orkney scallops, citrus salsa, pistachio & rocket	£17.00
Smoked beef, roast garlic aioli, crispy capers & tarragon	£15.00
Whipped smoked Burnside cheese, charred pineapple, peanut, fermented chilli oil	£10.25
Sumac roasted squash, white bean puree, paprika oil, dukkah	£10.25

Main Course

Served with seasonal vegetables

Sirloin steak, charred hispi cabbage, crispy onions, barbecue sauce & fries	£31.75
Lamb rump, courgette, semi dried tomatoes, black olives & baby potatoes	£28.75
Chicken breast, asparagus, shiitake mushroom ketchup, sauteed potatoes	£28.75
Hand dived Orkney scallops in garlic butter, salad & hand cut chips	£35.00
Battered haddock, hand cut chips, peas & homemade tartar sauce	£19.50
Pan fried skate, caponata, red pepper veloute, basil	£28.75
Roast fennel, char grilled courgette, baby potatoes, lemon & mint	£21.00
Charred hispi cabbage, caponata, red pepper veloute	£21.00

Extra sides Hand cut chips £4 Dressed salad £3

Dessert

Lemon posset, raspberry, almond crumb, lemon balm	£10.50
Dark chocolate cremeux, coffee caviar, cherry sorbet	£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