



# 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

## Starter

Soup of the Day, local bread & dairy free butter (VG)	£7.50
Hand dived Orkney scallops, cauliflower puree, curry oil & coriander	£16.00
Fried lemon sole, courgette & basil salad, roast garlic aioli	£14.00
Fried aubergine, miso dressing, cucumber & spring onion (VG)	£9.50

## Main Course

Served with seasonal vegetables

Slow cooked beef, stovies, beetroot & red wine jus, crispy onions	£25.00
Duck breast, smoked aubergine puree, plum & honey jus, roast potatoes	£28.00
Chicken breast, chorizo & leek stuffing, crispy sage, baby potatoes	£26.00
Hand dived Orkney scallops in dairy free butter, salad & hand cut chips	£32.00
Battered haddock, hand cut chips, peas & homemade tartar sauce (VG)	£18.50
Smoked cod, hispi cabbage, pink peppercorn sauce split with chive oil, baby potatoes	£25.00
Puy lentil & beetroot Wellington, mulled wine gravy, roast potatoes	£19.00

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

## Dessert

Warm chocolate brownie, soy ice cream (VG)	£9.50
Roasted pineapple, rum syrup, pecan crumb & soy ice cream (VG)	£9.50
Trio of homemade sorbets and/or soy ice cream (VG)	£9.00
Affogato - Soy vanilla ice cream with a shot of espresso (VG)	£7.00
Add a liqueur	£10.50