

### Starters

Home made Reestit Mutton & Tattie Soup with Gluten Free Crackers **GF DF** £4.50

Home made Spiced Sweet Potato and Coconut Soup with Gluten Free Crackers **GF DF** £4.00

Seafood Medley of Smoked Salmon, Hot Smoked Salmon, **GF V** £7.50  
Smoked Mackerel Pate and Whole King Prawn with Gluten Free Crackers

Cajun Spiced Monkfish Skewer with Mango and Red Onion Salsa **GF DF** £8.50

Portobello Mushroom filled with Gluten Free Haggis, Bacon & Orkney Cheese **GF** £6.50

### Main Courses

Local Scallop and King Prawns in a Thai Green Coconut Sauce,  
with Fragrant Jasmine Rice **GF DF** £18.50

Tender Braised Beef Cheeks on a Spring Onion Mash  
with a Ruby Port and Shallot Gravy **GF DF** £19.50

Tender Shetland Lamb on Kale, Bacon & Crush Potatoes  
with a Minted Jus **GF DF** £18.50

Bacon wrapped Chicken Breast  
filled with Soft Cheese & Spinach  
with a Mushroom & Tarragon Cream Sauce **GF** £14.50

Mediterranean Crusted Halibut  
on Steamed Asparagus Spears **GF DF** £18.50

Smoked Duck Breast on a Maple Glazed Beetroot & Walnut Salad  
with Raspberry and Balsamic Dressing **GF DF** £14.50

Home made Vegetable & Mixed Bean Savoury Crumble **V GF DF** £13.50

### Dessert

Home made Meringue with Raspberries & Peaches  
served with Sorbet and Mango Coulis **GF DF** £7.50

Home made Rhubarb and Custard Cheesecake  
with Ice Cream **GF** £6.50

Sticky Toffee Pudding with Home made Toffee Sauce  
served with Ice Cream **GF** £6.50

Orkney Cheese Board & Shetland Deli Chutney with Gluten Free Crackers **GF** £7.50

Ice Cream **GF** or Sorbet Selection **DF GF** £4.50

**DF** = adapted to be Dairy Free    **GF** = adapted to be Gluten Free