

TO FINISH

STICKY TOFFEE PUDDING

WITH BUTTERSCOTCH SAUCE AND MACKIES DAIRY ICE CREAM

£5

HONEY & WHISKY CRÈME BRULÉE

WITH SHORTBREAD FINGERS

£5

HOT CHOCOLATE FUDGE CAKE

WITH MACKIES DAIRY ICE CREAM

£5

GLUTEN FREE LEMON CHEESECAKE

WITH RASPBERRY COULIS AND MACKIES ICE CREAM

£5

CHEFS APPLE & RHUBARB CRUMBLE

WITH CRÈME ANGLAISE

£5

V – VEGETARIAN VG – VEGAN

WE ARE ABLE TO CATER FOR A NUMBER OF DIETARY REQUIREMENTS. PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES/INTOLERANCES. THE MAJORITY OF OUR DISHES ARE ALSO GLUTEN-FREE OR CAN BE ADAPTED TO BE SO.

TO START

SOUP OF THE MOMENT (V)

WITH HOMEMADE CRUSTY ROLL

£5

CULLEN SKINK

WITH HOMEMADE CRUSTY ROLL

£7

HOT SMOKED SCOTTISH SALMON

IN HOUSE HOT OAK SMOKED, ON A BED OF SALAD FINNISHED WITH LEMON & DILL DRESSING

£8

CHICKEN LIVER & ORANGE PATE

SERVED WITH OATCAKES, SEASONAL SALAD & BALSAMIC DRESSING

£7

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TO FOLLOW

HIGHLAND CHICKEN

AULTBEA HAGGIS, CREAMY MASH, SEASONAL VEGETABLES & WHISKY CREAM SAUCE

£16

NEW SEASON LAMB SHANK

HERB MASHED POTATO, VEGETABLES AND WILD GARLIC, MINT & RED WINE JUS

£22

MEY SELECTION RIBEYE

COOKED TO YOUR LIKING WITH CHIPS, ONION RINGS, MUSHROOMS & TOMATO
SERVED WITH PEPPERCORN SAUCE

£26

SCOTTISH SALMON FILLET

DAUPHINOISE POTATOES, SEASONAL VEGETABLES & CREAMY TARRAGON SAUCE

£17

PAN-FRIED SEA BASS

IN A FENNEL & VANILLA SAUCE WITH DAUPHINOISE POTATOES AND VEGETABLES

£16

MUSHROOM & SPINACH TAGLIATELLE (V)

SERVED WITH GARLIC BREAD

£15

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DRINKS

MINIATURE WINES

Sauvignon Blanc, <i>Vintners Collection (Chile)</i>	187ml	£4.50
Chardonnay, <i>Vintners Collection (Australia)</i>		£4.50
Zinfandel-Rosé, <i>Vintners Collection (California)</i>		£4.50
Merlot, <i>Vintners Collection (U.S.A)</i>		£4.50

DRAUGHT BEERS

	Pint/ 568ml	
Orkney Gold		£4.80
Tennant's Lager		£3.80
McEwan's 80 Shilling		£3.70
John Smith's Ale		£3.50
Guinness		£4.80
Strongbow Cider		£3.30

BOTTLED BEERS

Northern Light, <i>The Orkney Brewery</i>	500ml	£4.70
Corncrake Ale, <i>The Orkney Brewery</i>	500ml	£4.70
Dark Island, <i>The Orkney Brewery</i>	500ml	£4.70
Orkney IPA <i>The Orkney Brewery</i>	500ml	£5.40
Red Macgregor <i>The Orkney Brewery</i>	500ml	£4.70
Coors Light	330ml	£3.00
Peroni	330ml	£3.40
Corona	330ml	£3.20
McEwan's Export	500ml	£3.50
Erdinger (non-alcoholic)	500ml	£3.20

WHISKY

	25ml	
Old Pulteney 12 Years		£3.80
Old Pulteney 17 Years		£5.80
Old Pulteney 25 Years		£17.00
Highland Park 12 Years		£4.00
Wolfburn 12 Years		£5.60
Oban 14 Years		£4.20

Other malts available, please ask your server for details.

SPIRITS

	25ml	
Rock Rose Gin		£3.20
Caorunn Gin		£3.00
Gordon's Dry London Gin		£2.20
Smirnoff Red Label Vodka		£2.20

Other spirits available, please ask your server for details.

SOFT DRINKS

Coke/Diet Coke	330ml	£1.60
Irn-Bru/Sprite /Fanta	330ml	£1.60
Appletiser	275ml	£2.00
Apple & Mango J2O	275ml	£2.00
Orange & Passion fruit J2O	275ml	£2.00
Apple & Raspberry J2O	275ml	£2.00
Highland Spring Still Water	330ml	£1.60
Highland Spring Sparkling Water	330ml	£1.60
Fever-Tree Tonic Water	200ml	£2.00
<i>Classic/ Light / Elderflower/ Sicilian Lemon</i>		
Fever-Tree Soda Water	200ml	£2.00
Fever-Tree Sicilian Lemonade	200ml	£2.00
Fever-Tree Ginger Beer	200ml	£2.00
Fever-Tree Ginger Ale	200ml	£2.00

HOT DRINKS



	short	tall
Caffé Latte	£2.60	£3.00
Cappuccino	£2.60	£3.00
Caffé Americano	£2.30	£2.60
Espresso	£2.00	£2.50
Classic Hot Chocolate	£2.80	£3.20
Tazo Tea		£2.50
<i>Breakfast / Chamomile / Zen / Peppermint / Green</i>		

LIQUEUR COFFEE

Scottish Blend	£5.00
<i>White & Mackay</i>	
Scottish Malt	£6.50
<i>Old Pulteney 12 Years</i>	

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