



THE STOREHOUSE.

RESTAURANT WITH ROOMS

CHRISTMAS MENU GLUTEN FREE

Please highlight to staff when ordering from this menu so the appropriate substitutions can be made

Starter

Parsnip pear & chestnut soup, gluten free bread & butter	£8.50
Smoked duck breast, radicchio, golden beetroot, orange & hazelnut	£15.00
Hand dived scallops, celeriac puree, crispy tarragon	£17.00
Squid, watermelon, tomato & chilli salad, lime & herb dressing	£14.00
Charred Burnside cheese, red pepper jam, pumpkin seed, basil	£10.25

Main Course

Served with sprouts, red cabbage, roast carrots, roast & boiled potatoes

Bacon wrapped turkey breast with sausagemeat stuffing, oatmeal stuffing, gravy & cranberry sauce	£26.75
Slow cooked beef, cumin crushed carrot, parsnip crisps, red wine jus	£25.00
Venison loin & haunch, savoy cabbage, dark chocolate & port jus	£29.75
Pork loin, celeriac fondant, apple & pink peppercorn sauce	£28.75
Salmon, caramelised cauliflower puree, roast cauliflower, pine nut & raisin dressing	£28.75
Battered haddock, hand cut chips, peas & tartar sauce	£19.50
Roast root vegetables, oatmeal stuffing, gravy & cranberry sauce	£21.00

Dessert

Coffee meringue, Marsala whipped mascarpone, aerated chocolate	£10.50
Banana parfait, caramelised banana, dulce de lech, lime creme fraiche	£10.50
Affogato - Vanilla ice cream with a shot of espresso	£7.75
Add a liqueur	£11.50
Trio of homemade ice creams or sorbets	£9.00
Selection of Orkney & Scottish cheese, gluten free oatcakes, crackers & Storehouse chutney	£12.00

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

CHRISTMAS MENU DAIRY FREE/VEGETARIAN/VEGAN

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Starter

Parsnip pear & chestnut soup, local bread, dairy free butter (V, VG)	£8.50
Smoked duck breast, radicchio, golden beetroot, orange & hazelnut	£15.00
Hand dived scallops, celeriac puree, black pudding crumb, crispy tarragon	£17.00
Squid, watermelon, tomato & chilli salad, lime & herb dressing	£14.00
Whipped dairy free feta, red pepper jam, pumpkin seed, basil (V, VG)	£10.25
Tempura courgette, watermelon, tomato & chilli salad, lime & herb dressing (V, VG)	£10.25

Main Course

Served with sprouts, red cabbage, roast carrots, roast & boiled potatoes

Bacon wrapped turkey breast with sausagemeat stuffing, oatmeal stuffing, gravy & cranberry sauce	£26.75
Slow cooked beef, cumin crushed carrot, parsnip crisps, red wine jus	£25.00
Venison loin & haunch, savoy cabbage, dark chocolate & port jus	£29.75
Salmon, caramelised cauliflower puree, roast cauliflower, pine nut & raisin dressing	£28.75
Beer battered haddock, hand cut chips, peas & tartar sauce	£19.50
Beetroot & puy lentil wellington, cumin crushed carrot, parsnip crisps, mulled wine jus (V, VG)	£21.00
Roast root vegetables, oatmeal stuffing, gravy & cranberry sauce (V, VG)	£21.00

Dessert

Coffee meringue, soy ice cream, aerated chocolate (V)	£10.50
Banana parfait, caramelised banana, caramel, lime creme fraiche (V, VG)	£10.50
Affogato - Soy ice cream with a shot of espresso (V, VG)	£7.75
Add a liqueur	£11.50
Trio of homemade sorbets	£9.00

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