



THE STOREHOUSE.

RESTAURANT WITH ROOMS

Nibbles Olives £4 Local bread & butter £4.50

Starter

Soup of the Day, local bread & butter	£8.50
Hand dived Orkney scallops, samphire, orange, basil & hazelnut butter	£17.00
Lamb shoulder, harissa hummus, crispy chickpeas, paprika oil	£15.00
Ginger & lemongrass marinated hake, pea & herb salad, burnt lime mayonnaise	£13.50
Charred Burnside cheese, rocket & walnut pesto, roasted beetroot	£10.25
Oyster mushroom skewer, spring onion, chipotle mayonnaise	£10.25

Main Course

Served with seasonal vegetables

Ribeye steak, malt glazed carrot, beer & onion puree, sauteed potatoes	£31.75
Paprika & honey glazed pork belly, boulangere potatoes, sherry & apple jus, crackling crumb	£28.75
Chicken breast, orzo, nduja, roasted red pepper	£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
Baked cod, tamarind & curry leaf broth, basmati rice	£28.75
Gnudi, squash puree, wild mushrooms, oregano oil, pumpkin seeds	£21.00
Roast cauliflower, tamarind & curry leaf broth, basmati rice	£21.00

Extra sides Hand cut chips £4 Dressed salad £3



THE STOREHOUSE.

RESTAURANT WITH ROOMS

VEGETARIAN/VEGAN MENU

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

Starter

Soup of the Day, local bread & butter (VG with dairy free butter)	£8.00
Oyster mushroom skewer, spring onion, chipotle mayonnaise	£10.50
Charred Burnside cheese, rocket & walnut pesto, roasted beetroot (VG with dairy free feta cheese)	£10.50

Main Course

Served with seasonal vegetables

Gnudi, squash puree, wild mushrooms, oregano oil, pumpkin seeds	£21.00
Roast cauliflower, tamarind & curry leaf broth, basmati rice	£21.00

Extra sides Hand cut chips £4 Dressed salad £3

Dessert

Miso caramel apples, macerated blackberries, pistachio	£10.50
Chocolate filo parcel, butterscotch sauce, maple syrup ice cream (VG with soy ice cream)	£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



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, samphire, orange, basil & hazelnut dairy free butter	£17.00
Ginger & lemongrass marinated hake, pea & herb salad, burnt lime mayonnaise	£13.50
Lamb shoulder, harissa hummus, crispy chickpeas, paprika oil	£15.00
Dairy free feta, rocket & walnut pesto, roasted beetroot	£10.25
Oyster mushroom skewer, spring onion, chipotle mayo	£10.25

Main Course

Served with seasonal vegetables

Ribeye steak, malt glazed carrot, beer & onion puree, sauteed potatoes	£31.75
Paprika & honey glazed pork belly, boulangere potatoes, sherry & apple jus, crackling crumb	£28.75
Chicken breast, orzo, nduja, roasted red pepper	£28.75
Hand dived Orkney scallops in dairy free garlic butter, salad & hand cut chips	£35.00
Battered haddock, hand cut chips, peas & homemade tartar sauce	£19.50
Baked cod, taramind & curry leaf broth, basmati rice	£28.75
Vegan gnocchi, squash puree, wild mushrooms, oregano oil, pumpkin seeds	£21.00
Roast cauliflower, taramind & curry leaf broth, basmati rice	£21.00

Extra sides Hand cut chips £4 Dressed salad £3

Dessert

Miso caramel apples, macadamia crumb, soy ice cream	£10.50
Chocolate filo parcel, butterscotch sauce, poached apricot	£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
	£13.25