

## Starter

Soup of the day, served with local bread & butter	£8.50
Stovie croquettes, beetroot ketchup, beetroot crisps, chives	£14.00
Hand dived scallops, masala sauce, puffed rice, micro coriander	£17.00
Crispy fried plaice, fennel, orange, watercress, smoked almond	£14.00
Charred Burnside cheese, red pepper jam, pumpkin seed, basil	£10.25
Crispy jerusalem artichokes, labneh, caper berries, parsley, dill	£10.25

## Main Course Served with seasonal vegetables

Chicken breast, puy lentil, chorizo & tarragon, roast shallot, baby potatoes	£26.75
Slow cooked beef, clapshot, parsnip crisps	£25.00
Duck breast, star anise carrot, cavolo nero, five spice & orange jus, baby potatoes	£29.75
Hake & squid risotto nero, samphire, paprika oil	£28.75
Beer battered haddock, hand cut chips, peas & tartar sauce	£19.50
Hand dived scallops, garlic butter, dressed salad & hand cut chips	£35.00
Mushroom ramen, nori broth, udon noodles, pak choi, soy egg	£21.00

## Dessert

Spiced rum pain perdu, lime & white chocolate ganache, coconut	£10.50
Lemon, ricotta & almond cake, poached figs, pistachio ice cream	£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, local oatcakes,	
crackers & Storehouse chutney	£12.00