

Here in the Ba' Bar kitchen we like to keep things seasonal, Scottish and locally sourced. We maintain close relationships with a chef-picked selection of regional producers to bring you the very best of farm, field and fishing boat. Combining the heights of Modern Scottish cooking with the freshest flavours of the Orkney Islands.

2 COURSES - £24

3 COURSES - £29

– WEE BITES –

Crispy Campbells haggis bonbons with Glenkinchie single malt whisky and Arran mustard mayo

Orkney Grimbister Farm cheese fritters with home-made plum and apple chutney(v)

Scottish Cullen skink and artisan bread

– BIGGER BITES

Scrabster haddock goujons, homemade chunky tartare sauce

The Dunstane beef burger topped with Orkney mature cheddar, hand cut chips

Traditional Shepherd's pie with green peas

Sweet potato and lentil curry with steamed rice(v)

– TO FINISH –

Homemade sticky toffee pudding, butterscotch sauce and S. Luca vanilla ice cream

Edinburgh's S. Luca ice cream

Orkney fudge cheesecake, fresh cream

Scottish/Orkney cheese board, home-made plum chutney, grapes, crackers and Stockan's oatcakes – *£3 supplement*