

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.

– WEE BITES –

**Winter vegetable and thyme soup (v)**

Served with artisan bread and salted Scottish butter – £6.00

**Orkney hand-cut smoked salmon**

Served with dill mayonnaise, capers, lemon and seeded bread – £11.00

**Orkney Grimbister cheese croquettes (v)**

With beetroot, rocket and apple – £9.50

– BIGGER BITES –

**Innis & Gunn beer-battered Scrabster fish**

Served with triple cooked chips, chunky tartar sauce, malt vinegar and lemon -  
£15.50

**Spiced Orkney beef burger**

Served with Orkney mature cheddar, sriracha mayonnaise and skinny fries -  
£15.50

**Crispy lemon, chilli and chickpea burger (vn)**

With pickled vegetables, sriracha mayonnaise and skinny fries - £13.00

– TO FINISH –

**Selection of Scottish and Orkney cheeses (v)**

Served with Arran pear and apple chutney and Stockan's oatcakes - £11.00

**Warm dark chocolate brownie (v)**

Served with fresh berries and S. Luca's coconut ice cream – £8.00

3 scoops of Edinburgh's S. Luca ice cream (v) - £6.00

Please speak to our team if you have any food allergies, gluten free or special dietary requirements. (v) = vegetarian (vn) = vegan

Don't hesitate to ask to see our Stroma lounge in our Hampton House across the road which is ideal for private dinners, baby showers, other events and gatherings.

*The*  
**DUNSTANE  
HOUSES**  
DUNSTANE HOUSE & HAMPTON HOUSE



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**THURSDAYS TO MONDAYS**  
**5.30PM - 8.30PM**  
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