

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 - £25

3 COURSES - £30

— WEE BITES —

Roast tomato, red pepper and red chilli soup, artisan bread, salted butter

Orkney Grimbister cheese, rocket, candied walnuts, pickled apple with a honey vinaigrette (v)

Hand cut Orkney smoked salmon with dill mayonnaise, capers, lemon with seeded bread

Campbell's Haggis fritter with neeps an' tatties and Highland Park whisky sauce

— BIGGER BITES

Individual Steak pie with roast potato and roast veg

Spiced beef burger with Orkney mature cheddar, sriracha mayonnaise and skinny fries

Crispy lemon chilli and chickpea burger with pickled vegetables, garlic mayonnaise and skinny fries

Orkney mature cheddar and spring onion quiche, roast potatoes and salad

— TO FINISH —

Orkney fudge cheesecake, strawberry coulis

Scottish raspberry Cranachan

Scottish and Orkney selection of cheese with Arran pear and apple chutney and Stockans oatcakes

Edinburgh's S. Luca ice cream