

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 –

Campbells haggis wrapped in filo pastry, turnip puree with Glenkinchie whisky sauce

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, hand cut chips and garlic aioli

The Dunstane steak and Dark Island ale pie with buttered vegetables

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

Penne with Grimbister cheese and pesto cream sauce

– 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*

