

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.

– A WEE TASTE OF ORKNEY –

Hand-cut smoked salmon, smoked peppered mackerel pate, Grimbister Farmhouse cheese, mature Orkney cheddar with home-made apple and plum chutney, Stockan's oatcakes

– A WEE TASTE OF SCOTLAND –

Traditional Cullen skink, haggis bon bon, Grimbister Farmhouse cheese fritter, Blue Murder cheese, home-made apple and plum chutney, Stockan's oatcakes
For 1 - £10.50
For 2 sharing - £16.50

– WEE BITES –

Daily soup with artisan bread – £5 * (v)
Traditional Cullen skink with artisan bread £7
Crispy Campbells haggis bonbons with Glenkinchie single malt whisky and Arran mustard mayo – £6
Smoked Orkney mackerel pate with Stockan's oatcakes – £7
Orkney Grimbister Farmhouse cheese fritters with home-made plum and apple chutney – £6.50 (v)
Spiced Lothian chicken skewers with tzatziki on a crunchy salad - £7.50
Orkney Scallops, chorizo, chilli and spring onion, served in the shell – £12.50

– BIGGER BITES

Scrabster haddock goujons, homemade chunky tartare sauce – £9.50
The Dunstane beef burger topped with Orkney mature cheddar and smoked Ayrshire bacon- £9.50
The Dunstane steak and Dark Island ale pie, buttered carrots – £12
Spiced butternut risotto - £11 (v)
Smoked haddock fishcakes with poached egg and dill mayo - £10
Linguine Carbonara, Lothian chicken, smoked bacon and garden peas in a garlic cream sauce with parmesan – £12.50
Pan fried Orkney salmon marinated in harissa spice, pak choi, carrots and spinach -£14.50

– SIDES –

Artisan breads, balsamic, olive oil, olives marinated in garlic and chilli –£4.50 (v)
Hand-cut chips and aioli – £4 (v)
Skinny fries - £3.50 (v)
Seasonal vegetables –£4 (v)
Pan-roasted baby potatoes with garlic and rosemary– £4 (v)
Rocket and Parmesan salad drizzled with balsamic – £4 (v)

— TO FINISH —

Edinburgh's S. Luca ice cream – £5.50

Homemade sticky toffee pudding, butterscotch sauce and S. Luca vanilla ice cream – £6.50

The Dunstane Cranachan, whisky, cream, toasted oats, honey and orange - £6.50

Orkney fudge cheesecake, pouring cream £6.50

Scottish/Orkney cheese board, home-made plum chutney, grapes, crackers and Stockan's oatcakes – £9

Choose from one of our selection of St Andrew's Tea Lover's company teas and homemade scones, served with clotted cream and a selection of Heather Hill's preserves. - £7.95

Please 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.

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

The
**DUNSTANE
HOUSES**

DUNSTANE HOUSE & HAMPTON HOUSE



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DAY TO EVENING

12 - 9.30 PM
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