

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)

Orkney smoked salmon with dill oil, capers and seeded brown bread - £9.50

Haggis bon bons, turnip puree, whisky mustard sauce and crisp parsnip - £6

Smoked Orkney mackerel pate with Stockan's oatcakes – £7

Orkney Grimbister Farmhouse cheese fritters with spicy beetroot and orange chutney - £6.50 (v)

Asian Chicken Skewers, glazed with honey, sesame and soy and served with a chilli & soy dip - £7.50

Grilled avocado Caprese bruschetta - £7 (v)

– **BIGGER BITES**

Scrabster haddock goujons with Edinburgh Innis & Gunn beer batter, homemade chunky tartare sauce – £10.50

The Dunstane beef burger topped with Orkney mature cheddar and smoked Ayrshire bacon- £10

Pan-fried Seabass with sizzled ginger, chilli and spring onions on pak choi - £13

Cullen Skink pie with smoked haddock and prawns, topped with crispy herb crumb - £12

Smoked salmon fishcakes on spinach with hollandaise sauce - £12

Spinach and wild mushroom pearl barley risotto topped with mature Orkney cheddar & parsnip crisps - £11

Roast pear & pomegranate salad, Orkney Grimbister farmhouse cheese and house vinaigrette, topped with maple and chilli roasted pumpkin seeds - £12 Add grilled chicken -£3

– **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

Salted Caramel Cake with vanilla ice cream £6.50

Knickerbockerglory £7.50

Orkney fudge cheesecake with fresh berries and raspberry coulis £6.50

Scottish/Orkney cheese board, home-made plum and apple 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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