

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 PEEDIE TASTE OF ORKNEY –

Hand-cut smoked salmon, smoked peppered mackerel pate, Grimbister Farm cheese, mature Orkney cheddar with home-made apple & plum chutney and Stockan's oatcakes  
For 1 - £9.50  
For 2 sharing - £16.50

### – WEE BITES –

Daily soup with artisan bread – £5 \* (v)  
Crispy Campbells haggis bonbons with Glenkinchie single malt whisky and Arran mustard mayo – £5.50  
Smoked Orkney mackerel pate with Stockan's oatcakes – £6  
Orkney Grimbister Farm cheese fritters with home-made plum and apple chutney – £6 (v)  
Scottish Cullen skink and artisan bread – £7  
Tempura prawns with a crisp salad with a sweet chilli dipping - £7  
Orkney hand-cut smoked salmon, capers, shallots and lemon – £9

### – BIGGER BITES

Scrabster haddock goujons - homemade chunky tartare sauce – £9.50  
The Dunstane beef burger topped with Orkney mature cheddar or Scottish blue murder cheese - £9.50  
Mac & cheese – £9 (v)  
Shepherd's pie with green peas - £11  
Smoked haddock fishcakes with poached egg and dill mayo - £9.50  
King prawn linguini, tossed in a chilli, garlic oil with spinach and parmesan - £12  
Pan seared Scottish beef fillet, rocket salad, parmesan and herb oil – £21.50

### – SIDES –

Artisan breads, balsamic, olive oil and olives marinated in garlic and chilli – £4 (v)  
Garlic Bread - £3 (v)  
Hand-cut chips and aioli – £3.50 (v)  
Seasonal steamed vegetables – £4 (v)  
Pan-roasted baby potatoes with garlic, pancetta and spring onion – £4.50  
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

Spiced poached pear in red wine with raspberry sauce – £6.50

Warm chocolate and frangipane tart with clotted cream – £6.50

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

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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