



To Begin

Chefs Soup with crusty bread and butter [V, GFA]

Orkney Scallops, crispy Ayrshire bacon and seaweed butter [GF]

Orkney hand-cut Smoked Salmon, lemon, crème fraiche, tattie scone [GFA]

Duck Liver Pate, Scapa whisky and orange chutney, toast [GFA]

Grimbister farmhouse Cheese Salad, candied walnuts, pickled apples & Heather Hills honey dressing
[V, GF]

Main Event

Dark Island Braised Scottish Short Rib, Truffle mash, cavolo nero, honey carrots [GF]

Roast North Sea Cod, Orkney kipper croquette, grilled leeks, white wine velouté, bacon crumb [GF]

Breast of Corn Fed Chicken, stuffed with Skirlie, clapshot, French beans, baby onion & whisky jus
[GF]

Herb Gnocchi, wild mushroom, sundried tomato casserole, parmesan, pinenuts [V, GF]

You can also choose our fish and chips or our Orkney steak burger from our all-day menu [GFA]

To Finish

Bread & Butter Pudding with custard White chocolate and Highland Park whisky [V, GF]

Orkney Fudge Cheesecake served with fresh cream [V, GF]

Chocolate Brownie, chocolate sauce, vanilla ice-cream [V, GF]

Lucas Ice-cream - Edinburgh's famous [V, GF]

Trio of Orkney & Scottish Cheeses, Stockan's oatcakes, plum and apple chutney [V, GF]

Two Courses £40

Three Courses £45

For Vegan options please speak to a member of staff.

[GFA] – Gluten Free Option Available