



OPENING HOURS

Monday - Saturday

Lunch 12.00 – 2.00pm
Dinner 5.30 – 9.00pm

Sunday

Lunch 12.15 – 2.00pm
Dinner 5.00 – 9.00pm

**An Extensive Selection
of Wines Available**

The Lerwick Hotel
15 South Road
Lerwick
Shetland
ZE1 0RB

Tel : (01595) 692166

If you have any specific allergy or dietary requirements please advise your server & our Chef will be happy to advise or suggest alternatives

(V) Vegetarian

(GF) Gluten Free



STARTERS

Soup of the Day (GF Available) £5.50
Chef's Own Soup of the Day Served with
a Crusty Roll

Stilton & Grape
Bon Bons (GF, V) £7.50
Stilton Bon Bons with a Red Grape Centre Served with
Red Onion Chutney

White Pudding Fritters with
Bramley Apple Ketchup £7.50
White Pudding Fritters Served with Chefs Own Spiced
Bramley Apple Ketchup & Pea Shoot Salad

Cheddar Beignets (V) £8.00
Small Cheddar Beignets Served Warm with a Lightly
Spiced Sesame Dressing, Fennel & Apple Slaw

Smoked Haddock &
Chorizo Salad (GF) £8.00
Warm Salad of Smoked Haddock & Chorizo, Potatoes &
Spinach, Topped with a Poached Egg

Prawn Briouats £9.50
Greenland Prawns Flavoured with Coriander, Cumin,
Garlic & Paprika, Wrapped in Filo Pastry Served with a
Cucumber & Mint Yoghurt

Pear & Parma Ham Crostini £8.00
Pear Poached in Port, Red Wine & Honey Served Set on
Crostini with Parma Ham Slices & Port &
Red Wine Reduction.

If you have any specific allergy or dietary requirements please advise your server & our
Chef will be happy to advise or suggest alternatives

(V) Vegetarian

(GF) Gluten Free



MAINS

SIDE ORDERS

Onion Rings £3.00
Mushrooms £3.00
Cheesy Garlic Bread £3.00
Garlic Bread £3.00
Skinny Fries £3.00
Vegetables £3.00
Coleslaw £3.00
Mash Potato £3.00
Salad £3.00

Deep Fried Haddock £16.95

Fillet of Fresh Haddock Deep Fried in Chef's Special Batter served with Thick Hand Cut Chips & a Ramekin of Pea Pancetta & Red Onion

Beef Cheeks (GF) £21.00

Slow Braised Beef Cheeks with Parsnip and Potato Mash, Snow Peas & Chimichurri

Supreme of Chicken £19.50

Plump Supreme of Chicken Oven Roasted & Served with Sassermeat, Apple & Cheddar Stuffing With White Wine Sauce & Bubble & Squeak Cake

Finnan Haddie £19.50

Locally Baked Bannock Toasted & Served with Layers of Smoked Haddock, Black Pudding & Crispy Bacon topped with a Lightly Poached Egg & Accompanied with Cheese & Chive Sauce

Duck Confit (GF) £18.95

Slow Roasted Confit of Duck Served with Maple Syrup Glaze, Pineapple Salsa & Sweet Potato

If you have any specific allergy or dietary requirements please advise your server & our Chef will be happy to advise or suggest alternatives

(V) Vegetarian

(GF) Gluten Free



MAINS

Lentil Bolognese (Vegan) £16.00

Chefs Own Rich Lentil Bolognese Served with
Linguine & Garlic Bread

Red Cabbage & Apple Roulade (V, GF) £17.50

Red Cabbage & Apple Roulade Rolled Around
Brie & Sweet Red Onion Marmalade, Served with
Dauphinoise Potato & Beetroot Glaze

Mixed Bean & Vegetable Chilli

(Vegan, GF) £16.00

Chefs Own Mildly Spiced Mixed Bean & Vegetable
Chilli Served with a Timbale of Rice

Venison Steak (GF) £18.95

Venison Steak Chargrilled to Your Liking Served
with a Port, Redcurrant & Dijon Mustard
Reduction with Dauphinoise Potato & Roast
Chantenay Carrots

STEAKS

Char-Grilled To Your Liking & Served
With a Small Salad & Chips.

Sirloin 6^{oz} £18.95 (GF)

Sirloin 10^{oz} £23.50 (GF)

Ribeye 10^{oz} £24.95 (GF)

Add To Your Steak:

Pepper Sauce £3.00

Diane Sauce £3.00

Garlic Butter £3.00

If you have any specific allergy or dietary requirements please advise your server & our
Chef will be happy to advise or suggest alternatives

(V) Vegetarian

(GF) Gluten Free



PUDDINGS

Warm Orange Polenta Cake (GF) £8.00

Chef's Own Orange Polenta Cake Served Warm
with Fresh Strawberries Poached in Rhubarb
Gin Liqueur

Chocolate Panna Cotta (GF) £7.50

Chef's Own Dark Chocolate Panna Cotta Served
with a Fresh Raspberry & Chambord Liqueur
Sauce

Tiramisu Pavlova (GF) £7.50

Crisp Meringue Nest Filled with Tiramisu Mousse
Served Drizzled with Dark Chocolate Sauce & a
Scoop of Iced Latte Ice Cream

Cheese Slate (GF Available) £11.00

Selection of Scottish and Continental Cheeses
served with Chef's own Chorizo and Monterey
Jack Crackers and Shetland Oatcakes

Sticky Toffee Pudding £6.95

Chef's Own Sticky Toffee Pudding Served
Smothered in our own Hot Toffee Sauce & Served
with Cream or Ice Cream

Strawberry & White Chocolate Shortcake £8.00

Layers of Buttery Shortbread Interlaced with
White Chocolate Mousse & Fresh Strawberries
Topped with White Chocolate Ice Cream

If you have any specific allergy or dietary requirements please advise your server & our
Chef will be happy to advise or suggest alternatives

(V) Vegetarian

(GF) Gluten Free



DRINKS MENU

LIQUERS

Drambuie	£3.45
Cointreau	£3.45
Tia Maria	£3.45
Malibu	£3.45
Peach Schnapps	£3.45
Baileys 50ml	£3.45
Midori	£3.45
Disaronno	£3.45
Glavya	£3.45

SPIRITS

Smirnoff Vodka	£2.95
Grey Goose	£3.35
Absolut Vodka	£3.35
Stewarts Rum	£2.95
Havana Club	£3.50
Kraken Rum	£3.50
Morgans Spiced	£3.35
Bacardi	£2.95
Tequilla	£3.35
Famous Grouse	£2.95
Bells	£2.95
Gordons Gin	£2.95

MIXER/SOFTDRINKS

Coke/Diet Coke	£1.95
Lemonade	£1.95
Soda Water	£1.95
Tonic Water	£1.95
Fever Tree Tonic	£2.30
Ginger Beer	£1.95
Orange Juice	£1.95
Apple Juice	£1.95
Cranberry Juice	£1.95
J2O	£2.75
Appletiser	£3.35
Irn Bru	£2.25
Red Bull	£3.25
Still Water	£1.95
Sparkling Water	£1.95

BEER & CIDER

Becks Blue	£2.90
Budweiser	£3.75
Peroni	£4.25
Corona	£3.95
60 North (Local)	£4.75
Azure (Local)	£4.25
Lerwick IPA (Local)	£4.25
Skippers Ticket (Local)	£4.25
Magners	£3.85
Pear Kopparberg	£4.50
Mixed Fruit Kopparberg	£4.50
Guinness	£4.00
Special Vat	£3.50
Woodpecker	£3.50

DRAUGHT BEER & CIDER

Stella Artois	£4.80
Tennent's	£4.60
60 North (Local)	£5.10
Hamefarin (Local)	£5.10
Caledonia Best	£4.70
Magners Draught	£5.10

BRANDY

Courvoisier	£3.85
Remy Martin	£5.50
Remy Martin XO	£8.95

BOURBON

Jack Daniels	£3.35
Southern Comfort	£3.35
Jim Beam	£3.35

VERMOUTHS

Martini Extra Dry	£3.25
Martini Blanco	£3.25
Martini Extra Dry	£3.25

SHERRY/PORT

Bristol Cream	£3.30
Croft Original	£3.30
Croft Particular	£3.30
Cockburns	£3.95