

*Soup of the Day*

*Chef's freshly prepared soup of the day*

£3.95

*Smoked Haddock with Chowder*

*Lightly spiced creamy soup with peppers, paprika & chilli topped with smoked haddock fillet. The smoked haddock we use is caught, landed & smoked in Shetland*

£4.75

*Both our soups are served with a fresh traditional Shetland Bannock, hand made in Sandwick Bakery (A village half way between Lerwick & Sumburgh)- no preservatives, no additives & served warm*

*Salmon Rillete*

*Farmed in Shetland waters fresh salmon with butter & natural yoghurt, rolled in local smoked salmon with caper & shallot vinaigrette*

£4.95

*Ham Hock Terrine*

*Chef's own ham hock & vegetable terrine served with a quenelle of light spiced yellow Pease pudding infused with the stock from the ham & served with a honey, lemon & mustard dressing*

£5.50

*Melon, Feta & Red Onion Salad*

*Fresh salad leaves tossed with marinated red onion & feta salad encased in honeydew melon & drizzled with balsamic reduction*

£4.95

*Pan Fried Scallops*

*Shetland scallops caught daily from the inlets & Voes, lightly pan fried served with a fresh cauliflower puree, glazed with lemon & tarragon butter*

£7.50

*Warm Goats Cheese Salad*

*Chevre goats cheese rolled in beetroot breadcrumbs, fried & accompanied by a light horseradish cream*

£5.25



### Confit of Duck

*Slow roasted duck leg served on a bed of Savoy cabbage topped with parsnip tarte-tatin with sweetcorn & cinnamon sauce* £10.95

### Grilled Skate Wing

*Skate have been traditionally caught around the seas off Shetland from time immemorial & we still buy our fresh skate from market in Lerwick, caught by Shetland Boats in our inshore waters. We present our skate wing grilled with butter served on sun dried tomato & olive crushed potatoes* £9.95

### Braised Island Lamb Shank

*Island lamb has many of the unique characteristics associated with Shetland lamb. The lambs are born, reared & finished on the islands, leading a healthy natural lifestyle in a traditional environment. This lamb shank is slowly braised served on a bed of root vegetable mash & a rich port & rosemary sauce* £11.50

### Fillet of Halibut

*Our halibut is sourced from a farm off the coast of Burra, one of only three halibut farms in the UK. The halibut are allowed to mature for three years before being taken out of the water. Our fresh fillet of halibut poached in red wine accompanied by braised fennel, chicory, fondant potato & red wine sauce* £12.95

### Supreme of Corn-fed Chicken

*Roasted corn-fed chicken served resting on creamed potatoes, roasted garlic cloves, button onions, mushrooms & chicken cream* £9.95



## Monkfish in Parma Ham

*Monkfish tails wrapped in a Parma ham oven roasted & served with anna potatoes topped with chorizo sausage & chorizo oil*

£15.95

## Aberdeenshire Sirloin Steak

*Our beef is supplied by Forrest Farm, Kintore, born, bred & finished in Aberdeenshire. Prime Aberdeen Angus Sirloin, aged from 14-21 days before cutting to ensure a full flavour of the finest Scotch beef, grilled to your liking, accompanied with Kveldsro onion rings, hand-cut chips, grilled tomato & mushrooms.*

*Served with your choice of:*

- *Cracked pepper sauce*
- *Whisky & onion demi-glaze or*
- *Creamy stilton sauce*

£18.95

## Deep Fried Haddock

*Fillet of locally landed haddock fresh from the market, deep fried in your choice of batter or breadcrumbs, served with our own hand cut chips with mushy peas & Tartar sauce*

£11.95

## Selection of Salads

*A selection of salads, filling & fresh with the addition of either:*

- *Roast chicken*
- *Honey roast ham*
- *Vegetarian or*
- *Shetland smoked salmon*

£10.95



# Desserts

## Hot Chocolate Fondant

*Hot chocolate cake with chocolate centre served with yogurt ice cream & passion fruit syrup. Cooked to order please allow 10-12 minutes*

£5.50

## Crème Vanilla

*Set cream with vanilla seeds topped with mango sorbet, served with fresh rhubarb compote*

£5.50

## Banoffee Tart

*Rich butter pastry tartlet of caramelized condensed milk with bananas & Chef's vanilla ice cream*

£5.95

## Blackcurrant & Liquorice Parfait

*Duo of parfait layered, served with lime jelly & blackcurrant coulis*

£5.50

## Pear & Almond Frangipane Tart

*Warm pear & almond Frangipane tart served with Chef's pear ice cream & chocolate syrup*

£5.50

## Cheese & Biscuits

*Selection of Scottish & International cheeses served with Chef's own spiced chutney & Shetland oatcakes. We use oatcakes that have been hand made in Walls on the West Side of Shetland using a traditional recipe*

£6.95

