

## STARTERS

### **Chef's Fresh Soup of the Day**

Chef's own, freshly made each day, served with a Bread Roll **£3.25**

### **Chicken Liver Pâté with Port & Green Peppercorns**

Chef's own Chicken Liver Pâté blended with Port & Green Peppercorns & served with Autumn Fruit Chutney & Oatcakes **£4.95**

### **Smoked Haddock & Prawn Pâté**

A light & creamy Pâté made with locally Smoked Haddock & Atlantic Prawns, served with a Lemon & Dill Dressing & Oatcakes **£4.95**

### **Fettuccini Carbonara**

Fettuccini Pasta smothered in a creamy Garlic Mushroom & Bacon Sauce served topped with Parmesan Cheese **£4.50**

### **Smoked Chicken with Cream Cheese & Mushrooms**

Sliced Smoked Chicken in a Cream Cheese & Mushroom Sauce served in a Warm Cheese Basket **£5.50**

### **King Prawn Cocktail**

Tiger Tail King Prawns, diced Melon and Mango served with a honey and Yoghurt Dressing **£5.95**

### **Tomato, Basil & Feta Salad**

Little Gem Lettuce Topped with Sliced Tomato, Cucumber Feta Cheese & Olives, Drizzled with Basil Oil and Sprinkled with Croutons **£4.95**

### **Shetland Smoked Mussels with White Wine & Cream**

Locally Framed Shetland Mussels gently smoked then pan fried with onions, garlic & white wine finished with a touch of Cream **£4.95**

## MAIN COURSES

### **Breast of Guinea Fowl with Ginger & Spring Onion**

A Plump Breast of Guinea Fowl pan fried then oven roasted in a rich Garlic, Ginger & Spring Onion Sauce, served with a Timbale of Fragrant Basmati Rice **£10.95**

### **Leg of Lamb with Stilton & Port \***

Leg of Shetland Lamb Stuffed with Stilton. Oven roasted and served with a Port Wine Demi-Glaze **£10.50**

### **Smoked Haddock with Tomato & Cheddar \***

Fillet of Shetland Smoked Haddock, Gently Steamed then topped with Sliced Tomato & Cheddar Cheese finished under the Grill **£9.95**

### **Roast Loin of Pork with Beetroot & Brie \***

Loin of Pork stuffed with Sweet Beetroot & Brie, oven Roasted till tender & topped with rich Roast Gravy **£9.95**

**Fillet Steak with Whisky Cream Sauce**

Prime cut of Scottish Fillet Steak Grilled to order coated in a creamy Whisky Sauce, served with grilled herby Cherry Tomatoes & French Fries

**£16.95****Steak Diane**

8oz Prime Aberdeen Angus Steak cooked to Order, coated with a Brandy & Mushroom Sauce served with Grilled Tomato & French Fries

**£16.95****Paupiette of Haddock with Prawns \***

Locally caught Haddock Fillet rolled around Atlantic Prawns, gently steamed then coated in a Tomato & Mascarpone Sauce

**£11.95****Tuna Steak with Lime & Coriander Dressing \***

Grilled Filled of Tuna finished with a Lime & Coriander dressing served with Side Salad

**£10.95****Breast of Chicken with White Pudding \***

Plump Breast of Chicken Stuffed with White Pudding Wrapped in Bacon & Coated in a Creamy Leek Sauce

**£10.95**

**\* Served with Chef's Selection of Potatoes & Vegetables**

**Tagliatelle with Chicken Provencal**

Tagliatelle Verde Topped with sliced Chicken, coated in a rich Sun dried Tomato, Roasted Garlic, Basil & Oregano Sauce

**£9.95****Smoked Moulles Mariner**

Locally farmed Shetland Mussels gently smoked then pan fried with Onions, Garlic & White Wine served with a Sprinkle of Fresh Parsley.

**£9.95****Mediterranean Vegetable Bake**

A selection of Mediterranean Vegetables in a Tomato & Basil Sauce. topped with Sautee Potatoes & Mozzarella served with side Salad

**£ 8.95****Vegetable Tagine**

Roasted Peppers, Courgettes, Butternut squash & Chick Peas in a Spicy Tomato Sauce served with a Timbale of Basmati Rice

**£8.95****Fillet of Haddock in Beer Batter**

Locally caught Fillet of Haddock deep-fried in Shetland Beer Batter served with Side Salad and French Fries

**£10.95****Side Orders:**

French Fries	<b>£1.50</b>
Side Salad	<b>£1.50</b>
Sautéed Potatoes	<b>£1.25</b>
Garlic Bread	<b>£1.50</b>
Creamed Potatoes	<b>£1.50</b>
Tomato & Red Onion Salsa	<b>£1.50</b>
Cheesy Garlic Bread	<b>£1.75</b>

## **PUDDINGS**

### **Marmalade & Drambuie Bread & Butter Pudding**

Traditional Bread & Butter Pudding flavoured with Marmalade & Drambuie served with Crème Anglaise **£4.95**

### **Shetland Fudge Crème Brulee**

Traditional Crème Brulee studded with Shetland Fudge **£5.50**

### **Cappuccino Mousse**

A Light Cappuccino Mousse served in a Chocolate Basket with a Scoop of Rum & Raisin Ice Cream **£4.95**

### **Tia Maria Ice Cream in Brandy Snap Basket**

Chefs Own Tia Maria Ice Cream served in a Brandy Snap Basket with Chantilly Cream & Fruit Garnish **£5.25**

### **Galia Melon with Fresh Fruits**

A half Galia Melon filled with a selection of Diced Fresh Fruits served with Whipped Cream & an Individual Chocolate Pot filled with Strawberry Coulis **£5.50**

### **Chocolate & Raspberry Brownie**

A Rich Chocolate Brownie, baked with Raspberries finished with Chocolate Sauce & White Chocolate Chips **£5.00**

### **Baked Lemon & Ricotta Cheesecake**

A Biscuit Base topped with a Sweet Lemon & Ricotta Cheesecake dusted with Cocoa Powder & served with a Vanilla Cream Sauce **£4.95**

**Coffee**

Cup of Freshly Brewed Coffee	£1.50
Cappuccino Coffee	£1.75
Espresso	£1.40

### **Flavoured Coffee**

**Try one of our non-alcoholic Coffees, topped with Whipped Cream.**

#### **Select From:**

Irish Cream	£2.25
Chocolate Fudge	£2.25
Vanilla	£2.25
Caramel	£2.25

### **Liqueur Coffee**

Irish (Irish Whisky)	£4.25
Gaelic (Scottish Whisky)	£4.25
Calypso (Tia Maria)	£4.25
Prince Charlie (Drambuie)	£4.25
French (Brandy)	£4.25
Jamaican (Dark Rum)	£4.25

### **Tea**

Traditional	£1.50
Earl Grey	£1.75
Camomile	£1.75
Darjeeling	£1.75