

THE
ORKNEY
AND
SHETLAND
ISLANDS.

SHETLAND

Kveldsro
House Hotel
Opening Hours
Monday - Sunday
Dinner 5.30 - 9.30 pm

Explanation of Terms

At ... an open sea beach	Keop ... a round headed one
Bear ... a low hill	Ross ... road
Burgh ... an ancient stone dwelling	Round ... a rapid narrow, a cut of tide
Bark ... an arm of the sea	Sherry ... a low rocky table which the sea has
Cle ... a deep ravine, which indicates the sea	Stack ... a perpendicular rock out of the sea
Grass ... green	Stennis ... black
Holm ... a narrow, low island, the tide flows	Ure ... a creek, or inlet of sea
Holm ... a small island	Wick ... a high speed stream or river all round
Horn ... high	Wick ... an open bay, with
Marble ... a house ... great	
Mull ... a peninsula	

A T L A N T I C

O C E A N

Fair 1
(to Shetland, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50, 51, 52, 53, 54, 55, 56, 57, 58, 59, 60, 61, 62, 63, 64, 65, 66, 67, 68, 69, 70, 71, 72, 73, 74, 75, 76, 77, 78, 79, 80, 81, 82, 83, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93, 94, 95, 96, 97, 98, 99, 100)

Sketch to show
the relative positions of the various portions of
THE BRITISH ISLANDS
to the main body of the group



ORKNEY
ISLANDS

Longitude West of Greenwich

THE KVELDSRO HOUSE HOTEL

These are the dishes we keep getting asked for so they form the backbone of what we offer each day; in addition there is the specials menu which is for this week only and allows us to offer what's current and freshly available, as well as offer a choice of different dishes.

STARTERS

Warm Black Pudding & Sunblush Tomato Salad (GF Available) £6.95

Warm Black Pudding & Sunblush Tomato Salad with Baby Gem Lettuce, Focaccia Croutons and a Balsamic & Chive Dressing, topped with Crispy Streaky Bacon Crisps

Smoked Chicken & Mango Basket (GF Available) £7.50

Smoked Chicken & Mango in a Lime & Chilli Dressing served in a Filo Pastry Basket with Dressed Salad

Goats Cheese & Red Pepper Arancini (V) £6.50

Creamed Goats Cheese & Roast Red Pepper Arancini rolled in Herb Breadcrumbs served with a Drizzle of Basil Oil

Warm Salmon & Asparagus Salad £6.95

Fresh Salmon in a Soy, Vodka & Beetroot Marinade served set on Toasted Bannock with Chargrilled Asparagus and a Lightly Poached Egg

MAINS

Deep Fried Haddock (GF Option Available) £15.50

Breaded or Battered fresh local market Haddock served with Hand Cut Chips, Tartare Sauce, Mushy Peas & a Crisp Salad

Monkfish Scampi (GF Option Available) £16.95

Locally Landed Monkfish Tails Coated in Crispy Crumb served with Hand Cut Chips, Tartare Sauce, Pot Petit Pois & a Crisp Salad

Chicken Parmigiana £16.95

Breast of Chicken Coated in Parmesan Panko Crumb served with Garlic, Tomato & Oregano Sauce, Topped with Grated Mozzarella served with Basil Infused Spaghetti

Lentil Roast (V) £14.95

Chefs own Lentil Roast flavoured with Mushrooms, Leeks & Parsley served with Roast Mediterranean Vegetables and a Smoked Cheddar Sauce

Selection of Steaks (GF)

Sirloin Steak 10oz £19.95 6Oz Sirloin 17.95 Ribeye 10oz £22.95

Grilled to your liking with a Side of Chips & Salad

Add in Garni of Mushrooms, Onion Rings & Tomatoes £2.50

Add Sauce – Choose from Creamy Pepper, Haggis, Whisky £2.25

Sides - Garlic Flat Bread / Mixed Vegetable Bowl/ Hand Cut Chips £1.95

PUDDINGS

Sticky Toffee Pudding £6.95

Old favourite Sticky Toffee Pudding with Warm Toffee Sauce served with a Scoop of Vanilla Ice-cream or Jug of Cream

Raspberry Pavlova (GF) £6.95

Crisp Meringue Nest Filled with White Chocolate Mousse & Fresh Raspberries Drizzled with a Tangy Lemon Coulis

Cheese Slate £8.95

Selection of Scottish & Continental Cheeses served with Shetland oatcakes & Chutney

Treacle & Whisky Tart £6.50

Treacle & Whisky Tart served warm with Clotted Cream

LIQUEUR COFFEES £6.95

Irish– Scottish– Calypso– Charlie– French- Jamaican

COFFEE

Cup of Freshly Brewed Coffee £2.65 Espresso £2.35 Cappuccino £2.95 Latte £2.95

FLAVOURED COFFEES £3.75

Chocolate –Hazelnut -Cinnamon –Vanilla –Caramel

BEVERAGES TEA

(Pot of Tea for one)

Traditional	£2.45	Earl Grey	£2.55
Camomile	£2.55	Darjeeling	£2.55
Fruit Tea	£2.55	Peppermint	£2.55

SPECIALS OF THE WEEK

STARTERS

Soup of the Day £4.50

Chef's freshly made Soup, served with Crusty Bread Roll

Sea Bass Escabeche £6.50

Pieces of Sea Bass Poached in White Wine and Vinegar with Pickled Vegetables served with Dressed Salad Leaves and Brown Bread

MAINS

Chargrilled Venison £16.95

Chargrilled Venison Steak served with Salad Garnish, Peppercorn Sauce and Skinny Fries

Salmon Fillet £14.95

Oven Roasted Salmon Fillet set on a Pesto Mash topped with a Lemon & Prawn Butter

Vegetable Brochettes £11.95

Vegetable Brochettes served with side Salad & a Tangy Barbeque Dip

PUDDINGS

Berry and Lime Curd Pavlova £6.00

Fresh Berry and Lime Curd Pavlova with Lime Sorbet

Before ordering, please speak to our staff if you have a food allergy or intolerance. Our Chef will be happy to advise or suggest alternatives

(V) Vegetarian

(GF) Gluten Free



Cocktail of the Month

Culto a La Vida £7.95

Culto A La Vida is a classic original Cuban cocktail whose name and recipe are registered by the rum brand Havana Club. It features Havana Club 7 Añejo Rum and Cranberry juice.

50ml Havana Club 7 Añejo Rum
Cranberry juice
Lime juice
1 tsp sugar



Whisky of the Month

HIGHLAND PARK 12 years old Viking Honour

Highland Park 12 Year Old remains one of the gold- standard malts for other distillery bottlings to aspire to. With a delicious sweetness (heather-honey is their preferred description) and a warming, silky mouthfeel, this is a whisky that never lets you down. "The greatest all-rounder in the world of malt whisky". Michael Jackson, Michael Jackson's Malt Whisky Companion

Malt Whisky Pricing and Info

Malt 1 --- £3.45

NAME	REGION	INFO
Benromach	Speyside	Rich & mellow with fruity & malty taste
Old Pulteney	Highland	Smooth, clean, light & refreshing
Tamdhu	Speyside	Cereal & fruits, slightly smoked citrus & malted barley finish

Malt 2 --- £3.95

Auchentoshan	Lowland	Smooth, light & subtle lingering, sweet vanilla finish
Bowmore	Islay	Peat smoke & dark chocolate with lemon, pears & honey
Cragganmore	Speyside	Delicate & smooth, bouquet of herbal flowers, long & dry finish
Edradour	Highland	Sugared almonds & forest pine, smooth & creamy, notes of butterscotch
Glenfarclas	Speyside	Spicy & creamy liquorice, sherry, spices & grilled cereals
Glenfiddich	Speyside	A soft rounded taste with rich fruit flavours
Glenkinchie	Lowland	Light & fresh, slight sweetness & a dry finish
Glenlivet	Speyside	Smooth & flowery with a peach & vanilla touch. Long warming finish
Glenmorangie	Highland	Smooth & mellow flavour
Highland Park	Orkney	A long lingering & silky finish with cocoa & spice
Jura	Isle of Jura	Hay, onion & rubber on the nose, rich & smooth palate
Knockando	Speyside	Light & smooth with berry fruits
Laphroaig	Islaya	Strong & Smokey, peaty taste
Macallan Gold	Speyside	Strong barley & caramel flavours
Shetland Reel	Shetland	Notes of Sweet Dried Fruits, Spices, Wood & Wind-Swept with Peat
Scapa Skiren	Orkney	Runny honey and fresh cream. Hints of apple and a touch of anise

Malt Whisky Pricing and Info

Malt 3 --- £4.50

NAME	REGION	INFO
As We Get It	Highland	Smooth Bodied
Balvenie	Speyside	Light spice with honey & sweet peaty notes
Blair Atholl	Highland	Citrus, ginger, cocoa with rich smoke & earthy peat notes
Bruichladdich	Islay	Warm vanilla, mellow oak & soft exotic fruits
Bunnahabhain	Islay	Light gentle sweetness, nutty & frosted cornflakes
Caol Ila	Islay	Peaty nose, with floral notes, tasting slightly of seaweed, iodine, smoky, salty, sweet with a dry peppery finish
Cardhu	Speyside	Light, citrus notes
Dalwhinnie 15yr	Highland	Gentle & slightly smokey malt
Glengoyne	Highland	Vegetable, fruits & hints of cereals. Light & fruity palate
Glen Ord	Highland	Spicy malt with notes of cherry
Inchgower	Speyside	Fruity & spicy with a hint of salt
Talisker	Skye	Sweet cherry with peat & smokey leather, long spicy & leathery finish

Malt 4 --- £4.95

Lagavulin	Islay	Peat & Smokey character
Oban	Highland	Full-blooded fruity malt with a hint of heather
Talisker Storm	Skye	Clean, warming with a lasting after taste
The Dalmore	Highland	Rich & Full Bodied

THE ORKNEY AND SHETLAND ISLANDS.

SHETLAND

ISLANDS

A T L A N T I C

O C E A N

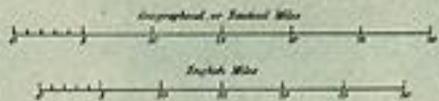
ORKNEY

ISLANDS

Sketch to show
the relative positions of the sailing portions of
THE BRITISH ISLANDS
to the main body of the group.



Longitude West of Greenwich



Explanation of Terms.

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| <p>At ... an open sea beach</p> <p>Bar ... a low hill</p> <p>Bay ... an inclosed shore dipping</p> <p>Be ... an arm of the sea</p> <p>Cle ... a deep ravine, which indicates the sea</p> <p>Grass ... green</p> <p>Holm ... a narrow isle, which the tide covers</p> <p>Isle ... a small island</p> <p>Ker ... high</p> <p>Skar ... a narrow ... point</p> <p>Mull ... a peninsula</p> | <p>Keop ... a round headed eminence</p> <p>Roos ... road</p> <p>Rook ... a rapid current, or cut of tide</p> <p>Sherry ... a low rocky islet, over which the sea breaks</p> <p>Stack ... a perpendicular rock, rising out of the sea</p> <p>Swains ... black</p> <p>Ure ... a creek, or inlet of the sea</p> <p>Wak ... a high spot, commanding a view all round</p> <p>Wick ... an open bay, with a beach</p> |
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Yousa

Dunburgh Street

Fair Isle
(to Orkney, 17 miles)

North Ronaldsay

Westray

South Ronaldsay

Sanday

Stronsay

Pentland Firth

South Ronaldsay

Longitude West of Greenwich