



Dinner

Starters

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| Hand dived scallops with cauliflower, agrodolce, pine nuts | £10.00 |
| Shoulder of Scottish lamb with seaweed ketchup, dulse, cucumber and mint | £8.00 |
| Mung bean pancake (v) with spring onion, fiddle fern, kimchi | £7.50 |
| Crab, prawn and chive dumplings with shellfish and sugar kelp dashi | £10.00 |

Mains

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|---|--------|
| Hamnavoe seafood bisque with scallop, saffron potatoes, organic salmon, tusk | £25.00 |
| Miso glazed aubergine (v) with tofu, mixed grains, soy-braised egg, kimchi | £18.00 |
| Slow braised beef cheek with pomme purée, cavolo nero, salsa verde | £22.00 |
| Roast cod with salt-baked celeriac, braised gem lettuce, grilled leek, cider sauce | £23.00 |
| Native lobster with ginger and spring onion noodles, dashi butter sauce, pickled shiitake mushrooms | £28.00 |

Sides

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| House salad with red wine vinegar dressing | £3.00 |
| Crispy Jersey Royals with sour cream and chives | £3.50 |
| Tenderstem broccoli with toasted sesame seeds | £3.50 |

Desserts

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| Chocolate crèmeux with miso caramel, hazelnut and crème fraiche | £8.00 |
| Raspberry frangipane with crème Anglaise and Italian meringue | £7.00 |

Dessert Wines

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| Noans La Tunella 2017 (70ml) | £7.50 |
| San Emilio Pedro Ximenez Solera Reserva Emilio Lustau (70ml) | £6.00 |
| Yuzucello (25ml) | £4.00 |

Please talk to a member of staff if you have any allergies or dietary requirements.



Drinks

| Sparkling | Glass | Bottle |
|--|--------------|---------------|
| Biscardo Prosecco Spumantes | £6.00 | £22.00 |
| Champagne Guy de Chassey, Grand Cru Brut | | £55.00 |
| Breaky Bottom, Cuvée Cornelis Hendriksen | | £60.00 |

| White | 175ml | Bottle |
|---|--------------|---------------|
| Petit Ballon Blanc, IGP Côtes de Gascogne, Plaimont | £5.50 | £20.00 |
| Picpoul de Pinet, Domain de Morin Langaran | £7.00 | £25.00 |
| Pazo la Maza Albariño, DO Rías Baixas, Adegas Galegas | | £34.00 |
| Block 2 Pinot Gris, The Lane, Adelaide Hills | | £38.00 |
| Sauvignon Blanc, Elephant Hill, Hawke's Bay | | £40.00 |
| Grüner Veltliner Strass, Weingut Allram, Kamptal | | £42.00 |
| Chablis, Domaine Vincent Dampit | | £45.00 |

| Rosé | 175ml | Bottle |
|---|--------------|---------------|
| Petit Ballon Rosé, IGP Comté Tolosan, Plaimont | £5.50 | £20.00 |
| Château La Tour de l'Evêque Rosé, AOC Côtes de Provence | | £34.00 |

| Red | 175ml | Bottle |
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| Petit Ballon Rouge, IGP Pays d'OC, Celliers Jean D'Alibert | £5.50 | £20.00 |
| Pinot Noir, La Muse de Cabestany | £7.00 | £25.00 |
| Barbera d'Alba DOC, Fratelli Antonio e Raimondo | | £32.00 |
| Fleurie Grand-Pré, Domaine Lathuilière-Gravallon | | £34.00 |
| Little Tacker GSM, Barossa Boy, Barossa Valley | | £45.00 |
| Côte de Nuits-Villages, Domaine Gilles Jourdan | | £52.00 |
| Château La Grave à Pomerol | | £55.00 |

| Orkney Beers | 500ml | Soft Drinks | 330ml |
|---------------------|--------------|----------------------------------|--------------|
| Scapa Special | £5.00 | Fentiman's Sparkling Elderflower | £2.00 |
| Starboard Porter | £5.00 | Summer House Lemonade | £2.00 |
| Island Hopping | £5.00 | | |

| Whiskey | | Water | 750ml |
|----------------------------|--------|---------------------------|--------------|
| Highland Park, 12-year-old | £5.00 | Highland Spring Sparkling | £3.00 |
| Highland Park, 18-year-old | £10.00 | | |
| Highland Park, 21-year-old | £18.00 | | |