

BUSTA HOUSE

LUNCH & DINNER MENU

Homemade "Blydoit" Peppered Mackerel Pate served with Skibhoul Oatcake 6.95
Busta's Own Chicken Liver Pate accompanied by a Mixed Berry Sauce with Skibhoul Oatcake 6.25
Fresh Pear Poached in a sweet Vanilla Syrup and served with Refreshing fruit Sorbet 5.25 V
'Blydoit' Smoked Organic Shetland Salmon served with Brown Bread & Butter 7.25
Deep Fried Potato Skins coated in a Rich Orkney Cheddar Cheese Sauce 5.25 V
Sweet Marinated Orkney Herring Fillets served with Soured Cream 6.25
North Atlantic Pink Prawns coated with Marie Rose Sauce 6.95
Homemade Soup of the Day with a Busta Bannock 4.75 V

Tagliatelle Pasta coated with a Creamy White Wine & Button Mushroom Sauce 9.95 V
12oz Aberdeen Angus Sirloin with a White Wine & Mushroom or Black Peppercorn Sauce 19.95
Daniels Homemade Curries (Ask your waiter or Check Facebook to see what today's Curry's are) 12.95
Homemade Aberdeen Angus Beef Lasagne Al Forno with Orkney Cheddar served with Garlic Bread 10.95
'Blydoit' Haddock Deep-fried in a Lerwick Brewery Batter or Breadcrumbs served with Tartar Sauce 13.95
Scottish Chicken Breast Prepared in a Creamy White Wine & Button Mushroom Sauce 12.95
Homemade Vegetable Lasagne Topped with Orkney Cheddar with Garlic Bread 9.95 V
'Blydoit' Salmon Fillet Drizzled with a Garlic & Parsley Shetland Butter 14.95
Gremista Farm Lamb prepared in a Sweet Honey & Mint Sauce 12.95
Shetland Beef cooked in a Black Peppercorn Cream Sauce 12.9

All Main Courses are served with two Sides please choose from below

French Fries ~ Wedges ~ Boiled Baby Potatoes ~ Baked Potato ~
~ Mashed Potato ~ Rice ~ Coleslaw ~ Salad ~ Vegetables

Banoffee Pie 4.75
Fresh Fruit Salad 4.75
Decadent Chocolate Brownie 4.75
Fresh Homemade Cheesecake 4.75
Sticky Toffee Pudding 4.75
Fruit Crumble 4.75

All Desserts served with either Shetland Cream or Orkney Ice Cream

PLEASE ASK FOR INFORMATION ON ALLERGIES & DIETARY REQUIREMENTS



BUSTA HOUSE
SHETLAND