

28TH MARCH 2024

Homemade Soup served with a Busta Bannock 6.25

Homemade 'Blydoit' Mackerel Pate served with 'Skibhoul' Oatcakes 8.25

Deep Fried Potato Skins coated in a rich Orkney Cheddar Cheese Sauce 6.25

In House Cured Traditional Shetland Gravlox served with Homemade Bread 8.50

Busta's Own Chicken Liver Pate served with a Mixed Berry Sauce & 'Skibhoul' Oatcakes 7.95

Poached Pear in a Red Wine & Mixed Spice Syrup accompanied by Refreshing Fruit Sorbet 6.25

North Atlantic Pink Prawns coated with a Marie Rose Sauce served with Homemade Bread 8.50

Scottish Chicken Breast prepared in a Mixed Herb & Garlic Sauce 17.95

Irish Stew Style 'Gremista Farm' Lamb prepared with Root Vegetables & Thyme Gravy 18.95

'Blydoit' Haddock Deep-fried in Lerwick Brewery Batter or Breadcrumbs served with Tartar Sauce 19.95

12oz Aberdeen Angus Sirloin Steak with either White Wine & Mushroom or Cracked Black Peppercorn Sauce 26.95

Tagliatelle Pasta coated in a Creamy White Wine & Button Mushroom Sauce topped with Parmesan Shavings 14.95

Homemade Aberdeen Angus Beef & Orkney Cheddar Cheese Lasagne with Garlic Bread 16.95

Shetland Beef prepared in a Guinness Gravy topped with Puff Pastry 19.95

Fillet of 'Blydoit' Salmon drizzled with a Garlic & Parsley Butter 19.95

Vegan Red Kidney Bean Chilli 14.95

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

French Fries ~ Potato Wedges ~ Boiled Baby Potatoes ~ Baked Potato

Mashed Potato ~ Rice ~ Coleslaw ~ Salad ~ Vegetables

Chocolate Mousse & Toffee Slice 6.75

Decadent Chocolate Brownie 6.25

Homemade Cheesecake 6.75

Sticky Toffee Pudding 6.25

Fresh Fruit Salad 5.25

Fruit Crumble 6.25



All Desserts served with either Shetland Cream or Mackie's Ice Cream