

26TH APRIL 2024

Homemade Soup served with a Busta Bannock 6.25

Sweet Marinated Orkney Herring Fillets served with Soured Cream 7.95

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 Gravlax 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

Chicken Breast prepared in a Mixed Peppercorn Sauce 17.95

Tagliatelle Pasta coated in a Creamy White Wine & Button Mushroom Sauce 14.95

Shetland Beef prepared in a Red Wine & Mushroom Gravy topped with Puff Pastry 19.95

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

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

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

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

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

Mixed Lentil Dhal 14.95

All Main Courses are served with a choice of two sides from below:

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

Mashed Potato ~ Rice ~ Coleslaw ~ Salad ~ Fresh Vegetables

Decadent Chocolate Brownie 6.25

Homemade Cheesecake 6.75

Sticky Toffee Pudding 6.25

Chocolate Mousse 6.25

Fresh Fruit Salad 5.25

Lemon Syllabub 5.95

Raspberry Fool 5.95

Fruit Crumble 6.25

Banoffee Pie 6.75



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