

7<sup>TH</sup> MAY DINNER MENU

Homemade Soup served with a Busta Bannock 6.25

Homemade Mackerel Pate served with 'Skibhoul' Oatcakes 8.25

Sweet Marinated Orkney Herring Fillets served with Soured Cream 7.95

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

Poached Pear in a Vanilla Syrup accompanied by Refreshing Fruit Sorbet 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

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

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

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

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

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

Mixed Vegetables & Chickpeas in a Golden Garlic & Coconut Cream 14.95

'Gremista Farm' Lamb prepared in a Sweet Honey & Mint Sauce 18.95

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

Chicken Breast prepared in a Mixed Herb & Garlic Sauce 17.95

Black Bean & Red Kidney Bean Chilli 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

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Decadent Chocolate Brownie 6.25

Homemade Cheesecake 6.75

Mixed Berry Cranachan 5.95

Sticky Toffee Pudding 6.25

Fresh Fruit Salad 5.25

Kahlua Tiramisu 6.25

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**

**For any allergy information please speak to your server**

