

Homemade Soup served with a Busta Bannock 6.75 Asparagus, Sundried Tomato & Feta Cheese Frittata 7.95 Duo of In-House Cured Traditional & Beetroot Gravlax 8.95 Homemade Duck Breast & Cranberry Pate served with Skibhoul Oatcakes 8.95 Hot Smoked Peppered Mackerel Fillet Rillette served with Homemade Bread 8.95 Poached Pear in Red Wine & Cinnamon finished with Mixed Nuts & served with Orange Sorbet 6.95 Deep Fried Potato Skins coated with a Rich Orkney Cheddar Cheese & topped with Crispy Bacon 6.95

Roast Local Lamb accompanied by a Garlic & Rosemary Traditional Gravy 20.95 Traditional Roast Norfolk Turkey with Cranberry Sauce, Chipolatas, Stuffing & Gravy 21.95 Baked Fillet of Local Hake served on Red Pesto & finished with a Lemon & Herb Crust 19.95 Linguine Pasta coated in a Wild Mushroom & Thyme Cream topped with Parmesan Shavings 16.95 Chargrilled Aberdeen Angus Ribeye Steak served with a Mixed Peppercorn & Single Malt Whisky Sauce 32.95 Deep Fried Haddock in a Lerwick Brewery Batter served with Homemade Mushy Peas & Tartar Sauce 21.95 Vegan Moroccan Style Roast Sweet Potatoes & Chickpeas prepared with Apricots & Almonds 16.95

All Main Courses served with a Choice of two of the below sides:

Roasted Potatoes or French Fries Roasted Root Vegetables & Brussel Sprouts or Salad & Coleslaw

Sticky Pudding with a Mixed Spice Toffee Sauce 6.50

Chocolate & Orange Brownie 6.50

Apple & Mincemeat Crumble 6.50

Busta's Banoffee Pie 6.95

Raspberry Tiramisu 6.95

Fresh Fruit Salad 5.50

