

Homemade Soup served with a Busta Bannock 6.75
Sweet Marinated Herring Fillets served with Soured Cream 8.45
In-house cured Traditional Gravlox served with Homemade Bread 8.95
Hot Smoked Peppered Mackerel Pate served with Skibhoul Oatcakes 8.95
Deep Fried Potato Skins coated in a Rich Orkney Cheddar Cheese Sauce 6.50
Homemade Chicken Liver Pate served with Berry sauce & Skibhoul Oatcakes 8.75
Poached Pear in a Citrus & Star Anise Syrup served with Refreshing Fruit Sorbet 6.50
North Atlantic Pink Prawns coated in a Marie Rose Sauce served with Homemade Bread 8.50

Mixed Lentil Dhal with Roast Sweet Potatoes 15.95
Baked Fillet of Shetland Salmon drizzled with a Fresh Parsley & Garlic Butter 20.95
Gremista Farm Lamb prepared in a Sweet Honey & Wholegrain Mustard Sauce 20.95
Homemade Aberdeen Angus Beef & Orkney Cheddar Cheese Lasagne served with Garlic Bread 17.95
Chargrilled 12 oz Aberdeen Angus Sirloin with White Wine & Mushroom or Peppercorn Sauce 27.95
Local Haddock Deep Fried in Breadcrumbs or Lerwick Brewery Batter served with Tartare Sauce 21.95
Shetland Beef prepared in a Guinness Gravy topped with Puff Pastry 21.95
Tagliatelle Pasta coated in a White Wine & Button Mushroom Sauce 15.95
Chicken Breast prepared in a Hoisin & Sweet Chilli Sauce 19.95
Mixed Bean & Chickpea Casserole 15.95

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

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

Sticky Toffee Pudding 6.50
Chocolate Brownie 6.95
Raspberry Fool 6.50
Fruit Crumble 6.50
Banoffee Pie 6.95
Cheesecake 6.95
Fruit Salad 5.50

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

All Courses are Available as Half portions