Homemade Soup served with a Busta Bannock 7.25

Sweet Marinated Herring Fillets served with Soured Cream 8.95

In-house cured Traditional Gravlax served with Homemade Bread 9.45

Hot Smoked Peppered Mackerel Pate served with Skibhoul Oatcakes 9.45

Deep Fried Potato Skins coated in a Rich Orkney Cheddar Cheese Sauce 7.50

Homemade Chicken Liver Pate served with Berry sauce & Skibhoul Oatcakes 9.25

North Atlantic Pink Prawns coated in a Marie Rose Sauce served with Homemade Bread 8.95

Poached Pear in a Sweet Vanilla & Cinnamon Syrup served with Refreshing Fruit Sorbet 6.95

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Vegan Mixed Bean Casserole 17.95

Chicken Breast prepared in a Hoisin & Sweet Chilli Sauce 20.95

Tagliatelle Pasta coated in a White Wine & Button Mushroom Sauce 17.95

Homemade Aberdeen Angus Beef & Orkney Cheddar Cheese Lasagne served with Garlic Bread 19.95

Chargrilled 12 oz Aberdeen Angus Sirloin with White Wine & Mushroom or Peppercorn Sauce 30.95

Local Haddock Deep Fried in Breadcrumbs or Lerwick Brewery Batter served with Tartare Sauce 22.95

Shetland Beef prepared in a Cracked Black Peppercorn Gravy topped with Puff Pastry 22.95

Baked Fillet of Shetland Salmon drizzled with a Fresh Parsley & Garlic Butter 22.95

Gremista Farm Lamb prepared in a Sweet Honey & Mint Sauce 22.95

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

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Sticky Toffee Pudding 6.95

Chocolate Brownie 7.50

Kahlua Tiramisu 7.50

Fruit Crumble 6.95

Cheesecake 7.50

Fruit Salad 5.95

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

All Courses are Available as Half portions