

BAR MENU

STARTERS

<i>Chef's Homemade Soup of the Day</i>	£4.00
<i>Deep Fried Nuggets of Haggis and Black Pudding in Pinhead Oatmeal with Grain Mustard Dip</i>	£4.95
<i>Pan Fried Mushrooms in a Cream, Brandy and Smoked Paprika Sauce served on Toasted Brioche (V)</i>	£4.95
<i>Smoked Chicken and Cream Cheese Pate served with Orkney Oatcakes</i>	£4.95
<i>A Trio of Scottish Smoked, Poached and Hot Smoked Salmon, served with Crème Fraiche and Chive Dressing</i>	£5.50

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MAIN COURSES

<i>Battered Fillet of Haddock served with Chips, Peas and Tartare Sauce</i>	£9.25
<i>Caesar Salad with Strips of Peppered Pork Fillet with Parmesan Cheese and Croutons</i>	£8.95
<i>Cullen Skink Risotto with Straw Potatoes, Tomato Vinaigrette and Chive Oil</i>	£8.95
<i>Pan Fried Duck Breast, served on Egg Noodles finished with a Sweet and Sour Sauce</i>	£10.25
<i>Mushroom Ravioli, (V) in a Parmesan and Smoked Cheddar Cheese Cream Sauce</i>	£8.95
<i>Grilled Gammon Steak with Fried Egg and Battered Onion Rings</i>	£8.75
<i>Dressed Buckie Crab with Seasonal Salad (As Available)</i>	£8.95

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BAR MENU

FROM THE GRILL

<i>Grilled Rib Eye Steak Garni (227g/8oz Uncooked Weight)</i>	<i>£15.50</i>
<i>Grilled Sirloin Steak Garni (227g/8oz Uncooked Weight)</i>	<i>£15.25</i>
<i>Grilled Fillet Steak Garni (170g/6oz Uncooked Weight)</i>	<i>£18.00</i>
<i>Steaks are served with Mushrooms, Tomato and Battered Onion Rings</i>	

SAUCES

<i>Green Peppercorn and Brandy Cream</i>	}	
<i>Grain Mustard and Whisky Scented</i>	}	
<i>Red Wine</i>	}	<i>ALL SAUCES</i>
<i>£3.00</i>		
<i>Mushrooms in Garlic Cream</i>	}	
<i>Blue Cheese</i>	}	

Chef's Homemade Steak Burger (170g/6oz), topped with Tomato and Mozzarella Cheese, served in a Burger Bun with Seasonal Salad *£9.50*

SIDE ORDERS

<i>Mixed Salad</i>	<i>£2.75</i>
<i>Green Salad</i>	<i>£2.75</i>
<i>French Fries</i>	<i>£2.00</i>
<i>Buttered New Potatoes</i>	<i>£2.00</i>
<i>Fresh Buttered Vegetables</i>	<i>£2.75</i>
<i>Battered Onion Rings (4 per Portion)</i>	<i>£2.00</i>
<i>Garlic Bread</i>	<i>£2.50</i>

BAR MENU

SWEETS

<i>Sticky Date and Orange Pudding with Highland Toffee Sauce and Vanilla Ice Cream</i>	<i>£4.75</i>
<i>Glazed Lemon Tartlet on Fruit Coulis with Mixed Berry Compote</i>	<i>£4.75</i>
<i>Raspberry and Drambuie Cream in a Crisp Brandy Snap Basket</i>	<i>£4.75</i>
<i>Warm Sweet Waffle topped with Chocolate Ice Cream and Chocolate Sauce</i>	<i>£4.75</i>
<i>A Trio of Scottish Cheeses served with Fruit Chutney and Cheese Biscuits</i>	<i>£5.75</i>

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BEVERAGES

<i>Coffee or Tea</i>	<i>£2.25</i>
<i>Cafetiere of Coffee for 2</i>	<i>£4.50</i>
<i>Cafetiere of Decaffeinated Coffee for 2</i>	<i>£4.95</i>
<i>Selection of Fruit or Herbal Teas</i>	<i>£2.50</i>
<i>Hot Chocolate</i>	<i>£3.15</i>