



A La Carte Menu

STARTERS

Double-baked Strathdon Blue Cheese Soufflé |
Walnut & Pomegranate Salad | Scorched Grapefruit
(v)

£7.00

Trio of Shetland Scallops in a Pancetta Crisp Sandwich
| Black Pudding | Lemon Gel

£9.50

Terrine of the Moment | Prune Purée | Crisp Crouton
| Vegetable Salad

£7.50

Cullen Skink Velouté: Shetland Smoked Haddock |
Leek & Potato | Thyme Croutons | Flaked Smoked
Haddock | Parsley Oil

£7.50

Chilled Cucumber & Smoked Mussel Gazpacho |
Shetland Crab & Parsley Salad | Pickled Vegetables

£8.50

MAINS

Poached & Roasted Monkfish Topped with Herb Crust
| Fondant Potato | Buttered Green Vegetables

£19.⁰⁰

Loin of Venison with Beetroot Textures | Truffle Mash
Potatoes | Savoy Cabbage Parcel | Dark Chocolate
Demi-glace

£23.⁹⁵

Shetland Lamb Cutlets | Pea Fricassé | Crushed Peas |
Poached New Potatoes | Carrots | Caramelised
Shallots

£21.⁵⁰

Crispy Rosemary Gnocchi | Tomato & Marscapone
Sauce | Parmesan Crisp | Herbed Marscapone Cream
(v)

£14.⁹⁵

Butter-poached Half Lobster (300g) | Mushrooms,
Bone Marrow | Maxim Potatoes | Carrots poached in
Caramelised Honey

£21.⁹⁵

Fillet of Shetland Beef | Dauphinoise Potatoes |
Roasted Cauliflower | Sweet Potato Purée |
Tenderstem Broccoli

£23.⁹⁵

Hand-Cut Chips | Buttered Mash | Buttered
Vegetables | Salad

£3.⁰⁰ Each

DESSERTS

Iced Praline Parfait | Salted Caramel | Oat & Nut Tuile

£7.50

Raspberry & Vanilla Baked Alaska | Italian Meringue |
Raspberry Crumb

£7.50

Strawberry Soufflé | Shortbread Crumb | Strawberry
& Champagne Sorbet

£7.50

White Chocolate Pannacotta | Texture of Passion
Fruit | Gel | Seed Syrup | Granita with White
Chocolate

£7.50

Set Lemon Curd | Lavender Ice Cream | Scorched
Meringue | Citrus Macaron

£7.50

Warm Chocolate Torte | Pistachio Ice Cream |
Textures of Chocolate

£7.00

Selection of Fine Cheeses | Home-made Chutney
| Shetland Oatcakes.

Please choose from the selection overleaf

3 cheeses £7.00

4 cheeses £9.00

5 cheeses £11.00