



### STARTERS

Split Pea Soup with Home-made Bread (v)	£5.00
Isle Of Mull Cheddar Soufflé (v)	£6.50
Shetland Mussels in Garlic, Cream and White Wine	£7.00/£13.50
Pan Seared Scallops, Crab Bisque, Sea Vegetables	£9.00
Smoked Ham Hough and Caramelized Vegetable Terrine, Piccalilli, Walnut & Olive Toast	£7.00

### MAINS

Roast Beef with Beef Dripping Roast Potatoes, Butter Mash, Seasonal Vegetables, Yorkshire Pudding & Gravy	£17.50
Roast Leg of Shetland Lamb, Beef Dripping Roast Potatoes, Butter Mash, Seasonal Veg & Gravy	£15.00
Roast Chicken, Beef Dripping Roast Potatoes, Butter Mash, Seasonal Veg & Gravy	£13.50
Breaded or Battered Haddock, Hand-cut Chips, Peas and Tartare Sauce	£13.50
Fillet of Halibut, Crushed Jersey Royals, Tender Stem Broccoli, New Season Asparagus	£18.00
Macaroni Cheese, Salad, Hand-cut Chips (v)	£12.00
Grilled Lobster with Garlic Butter, Salad and Hand-cut Chips	MARKET PRICE

Sides: Hand-cut Chips, Buttered Vegetables, Buttered Mash or Salad  
£3.00

### DESSERTS

Lemon Posset with Fruit Compote and Berry Sorbet	£6.50
Sticky Toffee Pudding, Butterscotch Sauce Vanilla Ice Cream	£6.00
Warm Chocolate Fondant, Chocolate Soil, Chocolate Ice Cream	£6.00
Trio of Homemade Ice Creams and Sorbets	£6.50

*If you have an allergy, please ask your waiter for advice on the ingredients in our dishes*