



In the beginning:

Classic Prawn Cocktail in Filo Crown

£7.50

Ham and Haggis Salad, Slow-roast Cherry Tomato, Capers and Cornichons
with Whisky, Mustard Dressing

£6

Orkney Scallop Gratin, Creamy Leeks, Smoked Haddock
and Parmesan Crumb

£12

Rock Rose Gin and Elderflower Home-cured Salmon, Pickled Radish,
Cucumber and Fine leaf Salad

£8

Homemade Soup of the moment

£4.50

Heritage Tomato Salad, Whipped Feta and
Olive Dressing, Croutons

£5.50

*Food allergies and Intolerances- before ordering please speak
to our staff about your requirements*



The Main Event:

Slow Braised Feather blade of Beef with Clapshot Potato
and Red Wine Jus

£20

Chicken Chasseur with Hassel back New Potato

£18

Barbary Duck Breast, Butternut Fondant, Pak Choi with
Soy and Ginger Jus

£21

Whole Lemon Sole, Saffron Potato, Citrus and
Herb Butter Emulsion

£23

Beef burger with Maple Bacon, Cheddar
and Coleslaw

£13

Locally Landed Haddock in Beer Batter with Hand cut Chips
and Peas

£14

Pork Schnitzel with Blue Murder, Parmentiere Potatoes
and Pomegranate Jus

£18

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In the Beginning:

Heritage Tomato Salad, Lemon Hummus,
Olive Dressing and Croutons

£6

Medley of Tempura Vegetables with
Ponzu Dipping Sauce

£6

The main event:

Thai Red Vegetable Curry with Fragrant Sticky Rice

£13

Moroccan Tagine with Tabbouleh

£13

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From the Grill:

8oz Mey Selections Sirloin Steak Garni

£26

10oz Mey Sections Rump Steak Garni

£22

All dishes are accompanied by cherry vine tomato, flat cap mushroom,
hand cut chips, battered onion rings, dressed salad

Side Dishes:

Hand cut Chips

Sweet potato fries

Boiled new potatoes

Creamed potatoes

Mixed seasonal vegetables

Mixed garden Salad

Battered onion rings

£3

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In the end:

Chocolate Brownie

vanilla ice cream & double chocolate sauce

£6

Saffron poached pear, creme anglaise, raspberry coulis, shortbread crumb

(vegan and gluten free on request)

£6

Apple & berry crumble, vanilla ice cream & custard

(vegan and gluten free on request)

£6

Fancy bread and butter pudding

with orange marmalade and double cream

£6

Tropical fruit salad, filo crown & coconut sorbet

(vegan and gluten free on request)

£6

Selection of homemade ices or sorbets

£6

Selection of Scottish cheeses,

Red onion marmalade, homemade oatcakes

£9



Our food made possible with the help from our local suppliers

Including:

A & E Harold Butchers

Harold Bros Butchers

Mey Selections

Scrabster Seafoods

MV Boy Andrew

Halkirk Soft Fruits

Reids of Caithness

Macdonald Bakery

Halkirk Holdings Eggs