

SATURDAY GRILL MENU

STARTERS

West Coast Fish Curry, coconut cream, noodles, bean sprouts, water chestnuts and chilli

Slow cooked duck, red wine and oranges with parmesan suet dumpling

Winter salad of Serrano ham, slow cooked grapes, peccorino parmesan shavings

Chef's Soup of the Day (v)

MAINS

Our Grill Meats, Chicken and Fish are served with roast vine tomatoes, mushrooms, crisp onion rings & cocktail mayonnaise

Breast of Free Range Chicken

Dry Aged Orkney Beef Sirloin (£5 Supplement)

Fillet of Seabream

Orkney Beef Burger

SIDES

Peppercorn, red wine or whisky and cream £3

Mixed dressed salad £3

Oven roast seasonal vegetables £3

Chunky hand cut chips £3

Gratin potato dauphinoise £3

DESSERTS

Vanilla and Orange Rice Pudding, Valrhona Chocolate ice

Bramble Crème Brulee'd, apple and blueberry crumble

Chef's 2 ripened Scottish Cheese served with homemade oatcakes, spicy
grape and apple chutney, celery, apple

2 COURSES £18.95 / 3 COURSES £23.50