

DINNER MENU SERVED 5PM – 8PM (TUE TO SAT)

Starter

Soup of the Day (VEG) (GF), served with Artisan Bread (V) - £6.00

Pan Fried Shetland King Scallops with Black Pudding, Crispy Bacon & Pea Puree - £9.00 (GF without Black Pudding)

Shetland Smoked Haddock & Leek Risotto with Poached Egg & Parma Ham Crisp (GF) - £8.95

Brie Bruschetta served with Basil Pesto & Light Salad - £6.95

Main

10oz Sirloin Steak, Hand Cut Chunky Chips, Broccoli, Green Beans, Carrots & Sauce (GF) - £25.00

- Peppercorn (GF) or Herb Garlic Butter (GF) or Mushroom & Whisky Sauce with Haggis

Fresh Local Haddock; Battered, Panko Breaded or Grilled (GF) with Fjara Tartare Sauce, Dressed Salad and Hand Cut Chunky Chips - £15.50

Pan Fried Shetland King Scallops served with a Smoked Haddock Carbonara, Peas and a Parmesan Cheese Crisp - £25.00

Slow Cooked (6-8 Hours) Shetland Lamb Shoulder, served with Mash, Buttered Rosemary Carrots, Sweet Potato Crisps & Jus (GF) - £17.95

Vegan Madras Curry with Chick Pea, Sweet Potato & Butternut Squash, topped with Avocado and Vegan Mint Yoghurt, served with Basmati Rice (GF, VEG) - £16.95

Pan Fried Chicken Supreme served with Dauphinoise Potatoes, Green Beans, Mangetout, Haggis and a Rich Port Wine Jus (GF optional) - £16.95

Fjara Handmade 8oz Beef Burger in a Toasted Brioche Bun with Dressed Salad & Hand Cut Chunky Chips - £15.00

- Add for £1.00 each; Cheese, Bacon, Blue Cheese or Coleslaw

Children

Peerie Haddock & Skinny Fries (GF optional) - £6.00

Mac & Cheese - £6.00

Pork & Leek Sausages with Skinny Fries - £6.00

Linguine Pasta with Herb Tomato Sauce - £6.00

* Children under 2 eat free from this menu

Dessert

Sticky Toffee Pudding, with Banana and Toffee Sauce & Orkney Vanilla Ice Cream - £6.50

Belgian Chocolate Torte, with Chantilly Cream & Fruit Compote - £6.50

Baked White Chocolate & Raspberry Cheesecake with Chantilly Cream, Raspberries & Homemade Honeycomb - £6.50

Fjara Cheeseboard; Selection of 3 Cheeses, with Homemade Red Onion Chutney, grapes & Oat Cakes - £8.00

NOTES:

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE ASK A STAFF MEMBER WHO WILL BE HAPPY TO CONSULT WITH OUR CHEFS ON WHAT WE CAN PROVIDE

ALL SEAFOOD IS SUBJECT TO MARKET AVAILABILITY

Please complete a TRACE & TRACK form. This can be done by either scanning the QR Code on your table or by completing a form & posting it in the marked box at the till point. Please ask for assistance if you require it.
