

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

### **Starter**

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

Chicken Liver Pate Served with Toasts and a Light Dressed Salad £7.95 (GF optional)

Vegan Risotto with Asparagus & Garden Peas £7.95 (VEG)(GF)

Breaded Shetland Monkish Scampi Served with Garlic Mayonnaise and a Light Dressed Salad £9.00

Shetland Pan Fried King Scallops Served with Garlic Asparagus, Black Pudding, Crispy Parmaham and a Tomato & Parmesan Sauce £9.00 (GF)

### **Main**

10oz Ribeye Steak, Chunky Chips, Seasonal Greens, Rosemary Buttered Carrots & Sauce of your choice £25.00 (GF) -Peppercorn Sauce, Garlic Butter or Mushroom Sauce with Haggis

Fresh Local Haddock; Battered, Panko Breaded or Grilled (GF) With Fjara Tartar Sauce, Dressed Salad and Chunky Chips £15.50

Fjara Homemade 8oz Beef Burger in a Toasted Brioche Bun with Chunky Chips and a Dressed Salad £15.50 + Bacon, Orkney Mature Cheddar, Gorgonzola or Smoked Cheese £1.00 each

Vegan BBQ Pulled Jackfruit in a Toasted Brioche Bun with Chunky Chips and a Dressed Salad £15.00 (VEG)

Slow Cooked (6-8 hours) Shetland Lamb Shoulder Served with Rosemary Buttered Carrots on a bed of Creamy Mash Potatoes, Sweet Potato Crisps and Jus £17.95 (GF)

Grilled Shetland Hake with a Lemon Butter Sauce, Seasonal Greens, Toasted Pine Nuts & Sautéed New Boiled Potatoes £17.95 (GF)

Breaded Shetland Monkish Scampi Served with Chunky Chips, Garlic Mayonnaise and a Dressed Salad £17.00

Pan Fried Chicken Supreme served with Seasonal Greens, Haggis, Sautéed New Boiled Potatoes a Creamy Leek & Orkney Cheese Sauce £17.95 (GF optional)

## Children

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

Soup of the Day (VEG)(GF) - £3.00

Sausage, Mash & Gravy - £6.00

\* Children under 2 eat free from this menu

## Sides

Skinny Fries (V) (GF) - £3.00

Coleslaw (V) (GF) - £3.00

Side Salad (VEG) (GF) - £3.00

Sweet Potato Chips (V) (GF) - £3.00

Garlic Bread (V) - £3.50

## Dessert

Belgium Dark Chocolate Mousse served with Chantilly Cream, Fresh Berries & Chocolate Flakes (GF) £6.00

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream £6.50

Tequila Rose Baked Cheesecake served with Honeycomb, Fresh Berries & Chantilly Cream (GF) £6.00

Fjara Cheese Board, a selection of 3 Cheeses with Caramelised Red Onion Chutney, Grapes & Local Oatcakes £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