

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

### **Starter**

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

Smoked Mackerel Pate served with Toasts and a Light Salad £8.50 (*GF optional*)

Bruschetta served with Basil Pesto and a Light Salad £7.50 (VEG/*GF optional*)

Breaded Cod Goujons with a Garlic Mayo and a Light Salad £9.00 (*GF optional*)

### **Main**

10oz Ribeye Steak, Chunky Chips, Seasonal Greens, Rosemary Buttered Carrots & Sauce £25.00 (GF) - Peppercorn, Garlic Butter, Blue Cheese or Sundried Tomato

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 £15.00 + Orkney Cheddar Cheese, Bacon, Blue Cheese £1.00 each

Vegan Butternut Squash Curry Bowl with Mixed Mediterranean Vegetables, Fresh Greens and Basmati Rice £17.95 (GF) (VEG)

Slow Cooked (6-8 hours) Shetland Lamb Shoulder Served with Colcannon Potatoes, Buttered Rosemary Carrots, Sweet Potato Crisps & Gravy £17.95 (GF)

Shetland Salmon with Cajun Spices, Garlic Sautéed Potatoes, served on a Light Summer Salad & Topped with Dill Crème Fresh £17.95 (*GF optional*)

Grilled Shetland Hake served with a White Wine Sauce, Seasonal Greens, Toasted Pine Nuts & Sautéed Potatoes & Cherry Tomatoes on the Vine £19.95 (GF)

Pan Fried Chicken Supreme served with Seasonal Greens, Hasselback Potato, topped with Brie Cheese and a Sundried Tomato Cream Sauce £17.95 (*GF optional*)

### **Children**

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

Soup of the Day (VEG)(GF) - £3.00

Pork & Leek Sausages with Skinny Fries & Beans - £6.00

Cod Goujons with Skinny Fries & Peas - £7.00

\* 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

## **Dessert**

Belgium Dark Chocolate and Espresso Mousse served with Chantilly Cream, Fresh berries & Chocolate Flakes £6.50

Pavlova served with Chantilly Cream, Fresh Berries & Chocolate Sauce £6.50

Baked Raspberry and White Chocolate Cheese Cake served with Fresh Berries & Chantilly Cream £6.50

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