



## STARTERS

Langoustine Galliano  
FLAMED IN THE ROOM  
Eleven Pounds Ninety Five Pence

Duck Liver Butter Parfait  
with Melba Toast  
Eight Pounds Fifty Pence

Boddam Crab  
Local Caught Boddam Crab  
Served Three Ways with Avocado  
Nine Pounds Seventy Five Pence

Mackerel Fillets  
Pan Seared with Citrus Fruits & Honey  
Nine Pounds Fifty Pence

Terrine of Melon  
Prosecco Jelly  
Seven Pounds Ninety Five Pence

Smoked Venison  
Chestnut & Pear Salad  
Eight Pounds Seventy-Five Pence

### FOOD ALLERGIES & INTOLERANCIES

If you are allergic to any foods or have any food intolerances  
please speak to a member of staff before ordering your meal

## MAIN DISHES

Baked Delice of Rock Turbot  
Rarebit Crust, King Scallops & Crackling  
Twenty One Pounds

Steamed Fillets of Sea Trout  
Cream Cheese, Rocket & Tomato Beurre Blanc  
Eighteen Pounds Sixty five Pence

Pork Fillet with Black Pudding & Apples  
Cider Cream Sauce  
Seventeen Pounds Ninety Five Pence

Collops of Beef  
Skirlie Cake, Picked Walnuts & Soubise Sauce  
Twenty Eight Pounds Fifty Pence

Escalopes of Chicken Breast  
Shallots, Mushrooms, Tomato, Arran Mustard  
FLAMED IN THE ROOM  
and Finished with Cream  
Twenty Four Pounds Fifty Pence

Roast Best End of Lamb  
Garlic & Fine Herbs, Redcurrant Port Wine Sauce  
Twenty One Pounds Seventy Five Pence

Golden Beetroot and Spinach Gateau  
with Dixie Sauce (v)  
Fifteen Pounds Ninety Five Pence

All of Our Main Dishes are served with  
Front Room Vegetables and Potatoes



## CHARGRILLS

### 8oz Fillet Steak

Thirty Pounds Seventy Five Pence

### 10oz Rib Eye Steak

Twenty Six Pounds Ninety Five Pence

### 10oz Sirloin Steak

Twenty Six Pounds Ninety Five Pence

### Chateaubriand for Two Persons

CARVED IN THE ROOM

Please allow 45 minutes cooking time

Sixty Eight Pounds

All of Our Chargrills are served with Front Room Vegetables, Grilled Tomato, Mushrooms, Onion Rings, Chips and your choice of Peppercorn, Blue Cheese, Diane or Bearnaise Sauce



## DESSERTS

Crème Caramel and Vanilla Panna Cotta  
White Chocolate Sorbet  
Seven Pounds Ninety Five Pence

Sticky Toffee Pudding  
with Butterscotch Sauce  
Vanilla ice Cream  
Seven Pounds Ninety Five Pence

Chocolate Choux Buns  
Caramel Ice Cream  
Seven Pounds Ninety Five Pence

Honeycomb Rocher  
Butter Toffee Cream  
Seven Pounds Ninety Five Pence

Orkney Fudge Cheesecake  
Dairy Ice Cream  
Seven Pounds Ninety Five Pence

Pineapple & Banana, Passionfruit Liqueur  
FLAMED IN THE ROOM  
Mango Sorbet  
Eight Pounds Ninety Five Pence

Cheeseboard  
Selection of Scottish Cheeses  
with Biscuits and Oatcakes  
Nine Pounds Fifty Pence