



SKERRIES RESTAURANT

GF* *Dishes can be adapted to suite a GF Diet*

If you require a GF diet, please advice your server of your GF requirements, as some dishes may require different preparation.....

Starters

V Home-Made Soup of the Day **GF** £ 4. 25
Please ask for Today's choice

Cullen Skink Soup **GF** £ 7. 25
Smoked Haddock, Leek & Potato Broth

V Chilled Fruit Juice **GF** £ 2. 25
Choice of Orange, Pineapple, Cranberry, Apple or Tomato

Farmhouse Cheese **GF** £ 6. 75
Encased in crispy batter served with a pot of Redcurrant Jelly
Or
Fresh Farmhouse Cheese & Fresh Sliced Melon on a bed of Rocket, topped
With Shredded Parma Ham and a Balsamic Glaze

Garlic Mushrooms **GF** £ 6. 50
Sliced mushrooms sautéed in Orkney butter, fresh garlic and fresh parsley
Served with a salad garnish and crispy garlic bread

Beasties of the Glen £ 7. 95
Local award winning haggis encased in batter & topped with a creamy whisky
(12Year Old Highland Park) Sauce

Westray Crab Cakes £ 7. 75
Served with a Salad Garnish and a pot of Sweet Chilli Mayo Dip

Peedie Plate of Westray Delights **GF** £ 9. 75
Crab, Crab Toe, Hot Cured Salmon, Roll Mop Herring & Smoked Salmon

Fish

Fresh Halibut **GF** £ 19. 95
Fresh fillet of Halibut stuffed with local farmhouse cheese, baked in aga
Served with a pot of creamy white wine & leek sauce

Fresh Sea Bass **GF** £ 17. 75
Fresh fillet of Sea Bass lightly grilled with olive oil & topped with lemon parsley
Butter, served on a balsamic glaze

Fish Contd.....

Trio of Orkney Seafood GF	£ 18. 95
<i>Fresh Halibut, Salmon & Hand Dived Scallops sautéed in a creamy Drambuie Liqueur sauce</i>	
Fresh Salmon	£ 14. 95
<i>Fresh salmon fillet topped with cream cheese and slivers of smoked salmon finished With a breadcrumb crust & baked in the aga</i>	
Fresh Plaice GF	£ 14. 95
<i>Fresh Fillet of Plaice, lightly grilled with olive oil & lemon butter</i>	
Fresh Hand-Dived Scallops GF	£ 22. 00
<i>Wrapped in Parma ham, baked in the aga, served with a honey & mustard dressing</i>	
<i>Or</i>	
<i>Mornay – in a light creamy white wine & Orkney cheddar sauce</i>	
GF*	
<i>All our fish is available lightly grilled or poached if preferred</i>	

Mains

Orkney Roast Aberdeen Angus Topside of Beef GF	£ 14. 50
<i>Sliced and served in a rich beef, red wine and onion gravy served with Yorkshire Puddings</i>	
Orkney Lamb Hotpot GF	£ 14. 25
<i>Diced Orkney lamb and root vegetables in a rich lamb gravy topped with crispy Fried potato slices</i>	
Orkney Pork Stroganoff GF	£ 14 .25
<i>Sliver of Orkney pork fillet and sliced mushrooms in creamy stroganoff sauce, Topped with soured cream & fresh chopped chives, served with Basmati rice</i>	

Chicken “You Choose”

£ 15. 50

Balmoral	Black N Blue	Merkister GF
<i>Donaldson’s Haggis, Wholegrain Mustard Sauce</i>	<i>Stornoway Black Pudding, Port Sauce & Mushroom Sauce</i>	<i>Strips of breast, mushrooms Brandy & Mixed Herb Sauce</i>

Salad Platters

Served with a selection of Coleslaws, Pasta, Rice & Potato Salad

Orkney Cheese’s & Shapinsay Chutneys GF	£ 12. 95
Westray White Crab GF	£ 16. 95
Viking Select GF	£ 18. 95
<i>A selection of the finest cold Orkney Seafood</i>	



Orkney “Aberdeen Angus” Steaks

Hung for a minimum of 21 Days Minimum Weight 8oz Uncooked

Prime Rib Eye Steak £ 19. 95 Prime Sirloin Steak £ 21. 95

Prime Fillet Steak £ 24. 95

Toppings and Sauces

Garni: - Onion Rings, Tomato & Mushrooms	£ 1. 75
Donaldson’s Haggis or Stornoway Black Pudding	£ 1. 75
Chilli Prawns: - Pan-fried in Hot Chilli Butter	£ 4. 95
Highland Park blended with Cream and Mixed Herbs	£ 3. 95
Creamy Blue Cheese Sauce: - Crumbly Roquefort	£ 2. 95
Pepper: - Cracked Black Peppercorns, Brandy & Cream	£ 3. 95

Surf & Turf

*Prime Orkney Fillet, Hand Dived Orkney Scallops,
Served with a pot of Creamy White Wine and Prawn Sauce
£ 29. 95*

Tournedos Rossini

*Prime Orkney Fillet, served on a crouton with Chefs Chicken Liver Pate
Served with a Rich Madeira and Mushroom Sauce
£ 27. 95*

*All our Aberdeen Angus Beef and Orkney Lamb is sourced from Unigarth, Sandwick,
Orkney, and is Supplied by the Dounby Butcher*

OUR KITCHEN:

Within our kitchen we handle peanuts, tree nuts, sesame seeds and sesame oil, fish, egg, shellfish (molluscs and crustaceans), milk, gluten, celery and sulphite-containing products and it is impossible to fully guarantee separation of these allergens at all times from other ingredients in storage, preparation or cooking