

## STARTERS/ LIGHT BITES

<b>FRENCH ONION SOUP (V) (GF)</b> <i>With Gruyère Cheese and Croutons</i>	5.95
<b>SEAFOOD CHOWDER (Starter/Main) (GF)</b> <i>Mussels, Salmon, Prawns, Potato and Leek Broth</i>	6.95/11.95
<b>LOCH FYNE OYSTERS (3) (GF)</b>	7.95
<b>ESCARGOTS DE BOURGOGNE (6) (GF)</b> <i>With Garlic Butter</i>	8.95
<b>HAGGIS BONBONS</b> <i>Coated in Panko Breadcrumbs, Drambuie Mayonnaise</i>	7.50
<b>GOATS CHEESE TARTE TATIN (V)</b> <i>With Caramelised Onion and Aubergine on Dressed Salad</i>	6.95
<b>SHETLAND MUSSELS (Starter/Main) (GF)</b> <i>Your Choice of Marinere or Tomato, Chorizo and Basil Sauce</i>	9.95/15.95
<b>BATTERED CALAMARI</b> <i>With a Sweet Chilli Dip</i>	7.50
<b>GAME WILD MUSHROOM TERRINE</b> <i>With Plum Thyme Chutney and Toast</i>	6.50
<b>MUSHROOMS a la GRECQUE BRUSCHETTA (V) (GF)</b> <i>Mushrooms Cooked in Garlic, Tomato and a Nutmeg Sauce</i>	6.95
<b>AVOCADO AND SMOKED SALMON BRUSCHETTA</b> <i>Tomato Salsa</i>	8.50
<b>CRAB, TUNA AND WATERMELON TIMBALE (GF)</b> <i>In a Light Fennel Mayonnaise</i>	8.50

## MAINS

<b>CATCH OF THE DAY</b>	MARKET PRICE
<b>BAKED SALMON ESCALOPE "EN PAPILOTE" (GF)</b> <i>In Basil, Lemon and Noilly Prat with Ratatouille</i>	14.50
<b>LUXURY FISH PIE</b> <i>Salmon, Smoked Haddock, Scallops and Prawns in a Creamy Velouté, Cheddar Mash with Seasonal Veg.</i>	13.95
<b>GRILLED SEAFOOD BROCHETTE (GF)</b> <i>Salmon, Scallops and King Prawns with Ratatouille</i>	18.95
<b>BEER BATTERED NORTH SEA HADDOCK</b> <i>Hand Cut Chips, Garden Peas and Tartare Sauce</i>	13.50
<b>GRILLED WHOLE LEMON SOLE (GF)</b> <i>With Garlic Butter, Dressed Salad and French Fries</i>	19.95
<b>SHETLAND MUSSEL LINGUINE</b> <i>Tomato, Chorizo, Garlic Sauce, with Parmesan and Garlic Bread</i>	13.95
<b>COQ-AU-VIN</b> <i>Classic French Chicken, Mushrooms, Red Wine Casserole with Coquillettes Pasta</i>	13.95
<b>BARBARY DUCK LEG CONFIT (GF)</b> <i>On Sarladaise Potato and Blueberry Velouté</i>	14.95
<b>MINTED COUSCOUS (V) (GF)</b> <i>Harissa Butternut Squash, Pomegranate, Pine Kernel and Cumin Dressing</i>	10.95
<b>LINGUINE VERDE (V)</b> <i>Asparagus, Green Beans, Spinach, Peas in a Herb Sauce and Garlic Bread</i>	11.95

For Allergy Advice please ask the staff about our ingredients before ordering



<b>SLOW COOKED ABERDEEN LAMB SHANK</b>	<b>15.95</b>
<i>In a Mint and Rosemary Gravy with Mashed Potato</i>	
<b>STEAK AND GUINNESS PIE</b>	<b>12.95</b>
<i>With Mashed Potatoes and Seasonal Vegetables</i>	
<b>8oz/10oz/12oz RIB-EYE STEAK</b>	<b>23.95/26.95/29.95</b>
<i>28 Day Matured with Hand Cut Chips and House Salad</i>	
<i>Add Peppercorn, Blue Cheese, Béarnaise Sauce</i>	<b>2.50</b>
<i>Add King Prawns / Pot of Mussels</i>	<b>3.95/6.95</b>
<b>CHICKEN, SPINACH, COCONUT CURRY (GF)</b>	<b>13.95</b>
<i>With Pilaf Rice, Naan Bread and Mango Chutney</i>	
<b>THAI GREEN KING PRAWNS &amp; MONKFISH CURRY (GF)</b>	<b>18.95</b>
<i>With Pilaf Rice, Naan Bread and Mango Chutney</i>	
<b>THAI GREEN VEGETABLE CURRY (V) (GF)</b>	<b>11.95</b>
<i>With Pilaf Rice, Naan Bread and Mango Chutney</i>	
<b>SEAFOOD LOVERS PLATTER TO SHARE</b>	<b>39.95</b>
<i>Seafood and Shellfish of the day. Please ask your Server what is on the Platter. You won't be disappointed by our Chefs Signature Dish.</i>	

## **SALADS / BURGERS**

<b>HONEY GLAZED GOATS CHEESE SALAD (V) (GF)</b>	<b>10.50</b>
<i>Mixed Leaves, Beetroot, Roasted Veg, Walnut Dressing</i>	
<b>VEGAN SALAD (V) (GF)</b>	<b>9.95</b>
<i>Avocado, Watermelon, Beetroot, Beef Tomato, Green Beans, Grated Carrot, Mixed Olives, mushrooms a la Grecque</i>	
<b>COLD, HOT SMOKED SALMON SALAD (GF)</b>	<b>11.95</b>
<i>Hot Smoked Salmon, Dressed Salad, Garlic Mayonnaise and Baby Potatoes</i>	
<b>WARM CRISPY DUCK LEG SALAD (GF)</b>	<b>12.95</b>
<i>Pine Kernel, Raspberry Vinegar on Cos Lettuce and Green Asparagus</i>	
<b>VEGETARIAN STACK BURGER (V)</b>	<b>9.95</b>
<i>Toasted Sesame Seed Bun, Baked Portobello Mushroom, Grilled Aubergine, Roasted Peppers, Caramelised Onions, Onion Rings, Cos Lettuce, Tomato, Mayonnaise, Gherkin, Fries and Chefs Spicy Tomato Relish</i>	
<b>THE PUFFIN BEEF BURGER</b>	<b>11.50</b>
<i>8oz Beef Pattie, Toasted Sesame Seed Bun, Cos Lettuce, Tomato and Chefs Spicy Tomato Relish</i>	
<b>Toppings: Cheddar, Halloumi, Caramelised Onions, Blue Cheese, Bacon, Haggis, Onion Rings, Fried Egg</b>	<b>1.50</b>
<b>SIDES</b>	<b>3.50</b>
<i>Mashed Potatoes, Hand Cut Chips, Skinny Fries, Onion Rings, Pilaf Rice, Garlic Bread, House Salad, Creamed Nutmeg Spinach, Seasonal Vegetables, Ratatouille</i>	
<b>CIABATTAS ( Lunch Only)</b>	
<i>(All Served with Fries and Dressed Leaves)</i>	
<b>MELTED BRIE, ROASTED VEGETABLES AND CRANBERRY SAUCE (V)</b>	<b>8.95</b>
<b>CHARGRILLED CHICKEN BREAST, PLUM TOMATO AND GARLIC MAYONNAISE</b>	<b>10.95</b>
<b>SMOKED SALMON, MOZZARELLA AND SOFT CHEESE</b>	<b>10.95</b>
<b>ATLANTIC PRAWN AND MARIE ROSE SAUCE</b>	<b>10.95</b>

