

Starters/Small plates

£

Soup of the day with home baked bread	4.75 (v)
Cawdor's smooth chicken liver pate, crisp crostini, homemade apple jelly	7.95
Mini seafood platter with Port Soy smoked salmon, smoked mackerel, Arbroath smokie mousse wi' oatcake, prawns Marie rose, dill potato salad	9.95
Pan seared Wood pigeon breast, velvet parsnip puree, roasted honey baby beetroot and aged balsamic	8.95
Bon bon trio with black pudding, white pudding and our prize haggis, in ale batter, clapshot, mustard whisky cream	7.75
Garlic and rosemary flatbread, rocket pesto salad	5.95 (v)
Wild mushroom tart packed with an exotic blend of wild and chestnut mushrooms, sweet shallots thyme and parsley sautéed kale, drizzled with Vegan pesto	6.95 (v)
Buffalo mozzarella, broad bean and baby leaf salad, basil dressing	6.50 (v)
Smoked haddock open ravioli, grilled asparagus spears, spring onion, chive cream	8.50

Mains

Supreme of chicken Culloden, filled with our prize haggis, Dauphinoise potatoes, seasonal vegetables mushroom and honey cream	16.95
Orkney ale beer battered fillet of Peterhead haddock, chips, peas, homemade tartare sauce	14.95
Home cooked steak and Orkney ale pie, slow cooked in rich gravy, puff pastry, butter mash, seasonal vegetables	14.95
Oven roast lamb rump, braised spiced red cabbage and juniper, fondant potato, port jus	19.95
Highland venison loin, honey roast carrots, haggis mash, sautéed curly kale, red wine plum sauce	26.95
Duo of pheasant and pigeon breast , honey glazed, creamed bacon and Savoy cabbage, Stornoway black pudding, red wine jus, parmentier potatoes	18.95
Roast seared cherry tomato and feta kebabs, gratin of herb infused peppers, sticky red cabbage, smoked Birds Eye chilli fragrant coriander rice	13.50 (v)
Oven baked Shetland salmon fillet, lemon and coriander, confit fennel and potato gratin, butter sauce	18.50
Saffron marinated sea bass, sweet and sour peppers, herb crushed potatoes	17.95
10 oz prime scotch rib eye steak £24.95 or 10 oz prime scotch rump steak £21.95 with grilled plum tomato, mushroom and onion ring garni, hand cut chips and whisky or pepper sauce	
Raclette Burger 6oz Aberdeen Angus beef pattie topped with melted Raclette cheese, crispy bacon and homemade burger sauce, toasted brioche bun, ice berg, plum tomato, skin on fries	14.75
Lairds Burger 6oz Aberdeen Angus beef pattie topped with bacon and our prize haggis, toasted brioche bun, crisp ice berg lettuce, plum tomato, skin on fries	15.95
Beetroot burger (v) Hand pressed seasoned chick pea & beetroot pattie, roasted red pepper, humus, spiced cucumber, coleslaw, beer battered zucchini fries	13.95 (v)

Salads

£

Chicken and bacon Caesar salad, crisp lettuce, croutons, Parmesan shavings, char grilled chicken, bacon lardons, garlic Caesar style dressing (no anchovies)	14.50
Seafood salad platter with smoked local salmon, honey roast salmon, marinated herring, smoked local mackerel, Arbroath smokie mousse wi' oatcake, prawns Marie rose, mixed leaves, dill potato salad	19.95

Light bites

£

Hand rolled thin crust pizza	
Buffalo mozzarella, tomato and basil	10.95 (v)
Cajun spiced chicken, peppers, red onion, mozzarella	11.95
Grilled Nachos topped with	
our prize haggis and melting cheddar cheese	8.95
melting cheddar cheese, tomato salsa, jalapeños, sour cream	7.95(v)
Dirty fries with choice of topping	
Cajun spiced with cheddar cheese	6.95 (v)
Haggis and Smoked cheddar	7.95

Sweets

Caramelised banana split with Orkney vanilla ice cream, banana, caramel, whipped cream, Belgian chocolate sauce	7.50
Mint crème brûlée, vodka poached strawberries, shortbread biscuit	7.75
Lemon meringue stack, Orkney vanilla ice cream, homemade lemon curd and delicate homemade meringues, cream	6.95
Black forest gâteau panna cotta, kirsch syrup, sponge, black cherries	7.50
Our famous sticky toffee pudding, lashings of sticky toffee sauce, Orkney Dairy vanilla ice cream	6.95
Brandy snap basket with three Orkney Dairy ice creams from our selection of real vanilla, chocolate, lemon curd, strawberry or Orkney fudge	7.95
Raspberry and white chocolate tart, Orkney vanilla ice cream, coulis	7.25
Clava Brie, Tain Blue Murder & Applewood Smoked Cheese, savoury biscuits, grapes, Red MacGregor chutney	8.50

Coffee

Coffee	2.45	Whisky Coffee	5.50
Cappuccino	2.75	Liqueur Coffee	6.50
Espresso	2.45	Glass of Milk	1.00
Latte	2.65	Tea	1.95
Hot Chocolate	2.50		

Flavoured syrups for your coffee or chocolate : Caramel, gingerbread, almond or vanilla 50p

**Please do not hesitate to ask for allergy assistance.
Gratuities are left to the discretion of guests.**