

# ..... So You Know.....

## *Here to serve –*

Lunch – 12noon-2pm

Evening Dining – 5-9.30pm

*Daily News* – Every day check out our Waterfront broadsheet with our daily specials and news events

## *Chips – We don't do just one type, we do 4*

- Traditional cooked till golden with a fluffy centre
- Twice cooked hand cut , you can tell they're different - next shade of golden
- American Fries – on the skinny side
- Wedges – skin on - chunky wholesome and seasoned

*Take a grilling* - See our grill section on how we do our Steaks

*Special requests* – Our skilled chefs can help with your dietary requests, just ask your server & the team will take into account your *can* & *can't* have

*Special Occasion* – It's what we're here for - can we help?

**gf** Gluten Free

**V** Vegetarian

Before ordering, please speak to our staff if you have a food allergy or intolerance. Our Chef will be happy to advise or suggest alternatives

# .....Lighter Options.....

## Quesadillas *(kay-suh-dee-yah!)*

Let's get Mexican – we take a floury Tortilla, grill it, after we've filled it -with Cheddar, Onion & Pepper and if you want to spice it up a little – oh yeah, ask for added Jalapeños. Choose from

Garlic Chicken – marinated in garlic +herbs	£5.95
Pulled Pork – slow roasted Pork, Onions & Peppers in a tangy BBQ Sauce	£5.95
Grilled Beef Steak Strips	£5.95
Mexican Bean <b>V</b> – with a tomato dancing sauce	£5.95

## Baked Jackets *gf*

£3.95

Served with Salad on the side - choose your filling

Scottish Cheddar <i>gf V</i>	£1.25	Coronation Chicken	£2.95
Prawn Marie Rose <i>gf</i>	£2.95	Egg Mayo & Chive <i>gf V</i>	£1.50
Bacon & Chicken Mayo <i>gf</i>	£2.95	Tuna Mayo <i>gf</i>	£2.50
Add in a side of Cole Slaw <b>V</b>			£1.50

## Salad Bowls

**Pork Belly & Mango** *gf* -Mixed Leaf Salad, Tomato, Cucumber & Onion, topped with tender Pork Belly & Fresh Mango **£6.25**

**Moroccan Chicken & Pearl Couscous\*** – Crisp Lettuce, Tomato, Cucumber & Onion, topped with Pearl Couscous & marinated Chicken

*\*Good to learn- Pearl Couscous is not the traditional couscous associated with North African cuisine. Also known as Israeli Couscous (or pttitim) is made of baked wheat rather than semolina, and is a bit similar to pasta*

**£5.95**

**Seafood** *gf* – Leaf Salad, Tomato, Cucumber & Lemon, topped with Peppered Mackerel, Pickled Herring & Smoked Salmon, drizzled with Marie Rose Sauce **£6.95**

**Greek** *gf V*– Crisp Lettuce tossed with Tomato, Cucumber, Onion, Olives, Feta & Vinaigrette Dressing

**£5.95**

**Puy Lentil & Bean Salad** *gf V*– Mixed Leaves, Puy Lentils, Sun Blazed Tomatoes, Soya Beans, Potato, Black Olives with a Vinaigrette Dressing

**£5.95**

# .....On the side.....

## *Chips -*

£1.75

***We don't do just one type we do 4***

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- American Fries – on the skinny side
- Wedges – skin on - chunky wholesome and seasoned

*Baked -* butter on the side

**£1.65**

*Baked - Fully loaded -* with sour cream, cheddar & bacon bits

£1.95

*Mash -*

£1.75



*Cole Slaw*

**£1.50**

*Garlic Bread*

**£1.95**

*Cheesy Garlic Bread*

**£1.95**

*Battered Onion Rings*

**£2.50**

*Veg Bowl*

**£2.50**

# Sharing

With others or by yourself

On its own

## Pulled Pork Potato Skins *gf*

£ 5.95

Long...slow.....roasted...hog.....melt in the mouth- yee haw!, loaded on to hand cut skins, topped with cheddar, finished under the grill and served with a cooling sour cream dip

## Fajita Nachos *gf V*

£5.95

Tortilla Chips topped with Mixed Peppers, Onions, Jalapenos & Cheddar with sour cream dip

## Cornflake Chicken *gf*

£5.95

Tender strips of Chicken in Cornflake Crumb, served with Chefs Thai Banana Ketchup Dip\*

\*'Mmm, more please,,,,,,,,finger licking,,,,mmm' (official sounds from our taste panel, you have to try!)

## Pickled Herring Fries

£5.95

Strips of Herring in Panko\* Crumb served with a Side Salad & Tartar Dip

\*Pankoパン粉 you want know what Panko is – don't you? The breadcrumbs are made from bread that has been baked by passing an electric current through the dough – shocking eh!

## Sharing Mixed Board

Can't make up your mind -then share. Each board comes with a taster of Skins, Nachos, Strips & Fries with a Sour Cream & Thai Banana Dip Dig in!

Share Board for 2 £10.50

Share Board for 3 £15.95

Share Board for 4 £20.00

Share Board for 5 £25.00

Share Board for 6 £30.00



# ..... Let's get started.....

Soup of the Day

£4.25

See **DAILY NEWS**



## **Black Garlic\* Chicken Kiev**

Котлета по-київськи *'well my comrade, do I come from the Ukraine or perhaps- rumour has it- was I invented in Russian at the merchants club in Moscow in the 20<sup>th</sup> century? – We know the answer, we have our spies'...*

Breaded mini Chicken Fillets filled with Cream Cheese & Black Garlic, served with a crisp Salad & Mayo Dip

£5.95

*Black Garlic\* – what can we tell you? Well its non-pungent, its sweet meets savoury, a perfect mix of molasses-like richness and tangy undertones. Taking over several weeks to mature it ends in a tender, almost jelly-like with a melt-in the month texture, just unique. In Taoism mythology, black garlic was rumoured to grant immortality -no promises –it's loaded with nearly twice as many antioxidants as raw garlic, low in fat so pretty good for your health*

## **Lamb Koftas *gf***

£5.95

Grilled skewers of minced lamb flavoured with Cumin, Coriander, Chilli & Lime, served with a Mint dipping Sauce

## **Chicken & Chorizo Terrine**

£4.95

A baked terrine of Chicken & Chorizo wrapped in Bacon, served with toasted Bread and Pear Chutney (*gf bread* available on request)



## **Duo of Haggis & Black Pudding**

£5.95

A great partnership, battered but not bruised Haggis and Black Pudding Balls, served With a Whisky Mayo Dip & side Salad – Hoots man!

## **Wicked Fruit Compote *gf* ✓**

£5.50

Tangerine, Melon & Pineapple, drizzled with a Blue Curacao Syrup

## **Shetland Marinated Salmon *gf***

£6.50

Marinated Lemon & Lime chilled Salmon with Tiger Prawn, Mango, Red Onion & Drambuie Salsa

# ..... From the Grill.....

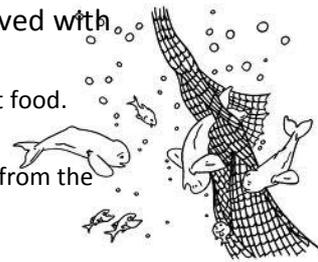
**Pulled Pork Quesadilla** (try saying that after a few tequilas – and rumour has it that Speedy Gonzalas loved this Mexican dish- Arriba..Arriba..) **£11.95**  
Grilled Tortilla Filled with Pulled Pork, Cheddar, Onions, Peppers & Jalapenos, served with Salsa, Sour Cream, Salad & Wedges

**Shetland Beef Burger** **£10.95**  
Chefs own Shetland Beef Burger Char grilled & served in a Flourey Bap. Stacked high with Lettuce, Tomato, Onion, Dill Pickle + Cheddar Cheese, served with Twice Fried Homemade Chips & Chipotle Mayo *Shetland Beef* –? It's pure breed quality Shetland Beef

**Grilled Pitta Bread with Greek lamb Kebabs** **£11.95**  
Grilled Pitta Bread packed with Lettuce, Tomato, Cucumber & Onion, topped with grilled Lamb Kebabs, served with Sour Cream Dip & and choose your chip.

**Shetland Lamb** *gf* **£14.95**  
Grilled to order, Shetland Lamb Chops served with Spring Onion Mash, Broccoli Florets & Mushrooms & Madeira Sauce  
*Shetland Lamb* – what can we tell you? Hill & Pasture Lamb, renowned for its tasty, tender flavour

**Tusk** *gf* **£11.95**  
Tusk wrapped in Streaky Bacon, Skewered with Onions & Peppers, grilled and served with Hush Puppies, Chilli Dip & Salad  
*Hush Puppies* – these little corn darlins from South American just add that little bit of comfort food.  
Disclaimer – no puppies were harmed in the making of this dish  
*Tusk* – what can we tell you? Also known as moonfish & we checked out its heritage and it hails from the Gadoid family, but it turns out it's a lazy fish, slow moving – so must be an easy catch!



**Club Sandwich** **£9.95**  
Traditional Club Sandwich with Bacon, Ham, Lettuce, Mayo & Cheese in 3 pieces of toasted bread with salad on the side (*gf* bread on request)  
*On the side?* – Chips **£1.75**

**Butterfly Chicken** *gf* **£10.95**  
Chicken breast butterfly cut, marinated in **BBQ sauce** *gf* or for a hot number try our **Piri Piri** *gf* (made from African Birds eye chilli) grilled & served with a salad bowl and your choice of Chips, Garlic Bread, Baked or Mash

# Steak Out

<b>Sirloin</b> 8oz*	£17.95
<b>Rib Eye</b> 8oz*	£15.95
<b>Venison Steak</b> 9oz	£15.95
<b>Fillet</b> Prime Beef 6oz*	£21.95
<b>Shetland lamb Steak</b> 8oz*	£12.95

On the side – a fresh salad bowl comes with each steak and your choice of chips  
Uncooked weight\*

**Garni** – chefs onion rings, fried mushrooms and flash grilled tomatoes **£1.50**

**Jug of Sauce** *gf* **£2.50**

Cracked Black Pepper

Haggis & Whisky

Diane - a classic, big in the 70's, creamy, bit of mustard & brandy.

**Buttered Up** *gf* **£1.25**

Blue Cheese

Black Garlic

Bloody Mary - Tomato, Celery, Worcester + Vodka

## How we cook em!

You need to know how we cook our steaks so you get it the way you like it. Each steak is cooked to order on our open flamed rib grill.

**Blue** – barely touches the sides – just enough to make the meat look bluish on the outside but cool & ruby red through and through

**Rare** – the outside cooked the inside juicy and raw

**Med-Rare** – touch longer but with pink still a feature in the middle

**Medium** – cooked, no blood but good flavour

**Medium – Well Done** – heading to the next flavour and texture level

**Well Done** – no misunderstanding – cooked through and through, no running juices it's all in the steak

**Cremated** – we get asked for it so why not – burnt to a crisp, blackened, well- done but pretty caramelised on the edge

# Salads



## Warm Smoked Mackerel Fishcake with a Nicosse Salad

£9.95

Leaf Salad, Baby Potato, Boiled Egg, Green Beans, Anchovy, Tomato & Cucumber drizzled with a Wild Mushroom mayo + topped with a warm Smoked Mackerel Fishcake

## Salt Beef Salad *gf*



£8.95

Chefs own Salt cured Aberdeen Beef flavoured with Coriander Seed, all Spice Berries, Thyme & Bay Leaf

## Vegetarian *gf* ✓

£7.95

Chef will create a non-meat/fish feast using today's freshest ingredients

## Chef's Own Smoked Ham Salad *gf*

£8.95

Traditional salad with today's freshest ingredients



## On the side



*Baked* – butter on the side

£1.65

*Baked - Fully loaded* - with sour cream, cheddar & bacon bits

£1.95

*Chips* – your choice

£1.75

Also see *Lighter Options* for more Salad choice

# ..... Seafood .....

**Fillet of Haddock** **£11.95**

*How do you like it – Battered or Breaded (gf breaded available on request)*

Local Fillet of Haddock deep fried & served with Mushy Peas, Tartar Sauce & Homemade Chips

**Seafood Pie** *gf* **£11.95**

Fresh market Haddock, Tusk & Hake bound in a White Wine & Cheddar Sauce topped with Mashed Potatoes & served with seasonal veggies

**Monkfish Scampi** **£10.95**

Battered Monkfish, Tartar Dip + Mushy Peas, Salad Bowl & Homemade Chips

**Fillet of Hake** *gf* **£11.95**

Fillet of Hake set on a Fondant Potato, with Green Beans & Cherry Tomatoes, served with a White Wine + Prawn Sauce

Time for some poor poetry

*'Make no mistake this fillet of Hake is a pretty impression catch*

*Let's just say if its gets it way – it's a hard fish to match'*

Can weigh in up to a chunky 8lbs and up to metre in length – respect!

**Duo of Haddock with Black Pudding** **£11.95**

Fresh & Smoked Haddock set on Black Pudding, coated in a Cheddar & Chive Sauce served with Fresh Veggies and Spinach + Tomato Mash

**Fillet of Shetland Salmon** *gf* **£12.95**

Baked Fillet of local Salmon topped with Lemon, Herb & Caper Butter, served with a sour Cream & Mustard Crushed Potatoes & Side Salad

**Seafood** - Dish of the Week – See **DAILY NEWS**





## .....Mediterranean.....

### Pasta:

- **Smoked Haddock & Venison Carbonara** **£10.95**

Tagliatelle Pasta with Smoked Haddock & Venison Salami bound with a Creamy Garlic, Spinach & Parmesan Sauce

- **Wild Mushroom Ravioli** ✓ **£9.95**

Ravioli Pasta filled with wild Mushrooms, Ricotta Cheese, coated in a creamy Garlic & Chive Sauce topped with Parmesan Shavings

- **Penne Florentine Chicken Alfredo** *gf* **£11.95**

Penne *gluten free* Pasta, tossed with Buttered Spinach, Garlic & Chicken, finished with Cream & topped with fresh Parmesan

*On the side* – Garlic Bread

**£1.50**

### Tortilla Bowl

**£9.50**

Large crisp Tortilla Bowl filled with Ranch Dressed Salad, Savoury Rice & Salsa with your choice of –

Garlic Chicken

Carbonara

Mexican Bean ✓

## Beef it up.....

### Sjolmet Beef Cheeks\* *gf*

**£12.95**

Char grilled Beef cheeks slow braised in Shetland Sjolmet Stout, with Herby

Horseradish Dumpling served with Mustard Kale & Celeriac Mash

*Did you know - The 'Sjolmet' was a distinctive colour of Shetland cow so gives you an idea of how the stout might look -dark with white top.*

*We stock this fine brew, so why not have a bottle along with this dish*



# .....Puddings.....

**Baked Pear in Chocolate & Almond Sponge** £5.95

Fresh whole Pear baked in a Chocolate & Almond Sponge, served with a Chocolate Sauce

**Cherry Brulee *gf*** £5.95

Traditional Crème Brulee with studded with cherries served with a *gf* chefs own peanut butter to die for cookie

**Strawberry Layer Cake** £5.95

Oreo Cookie Base layered with Cheesecake, Strawberry Mousse, whipped Cream & Chocolate Shavings

**Mamma Mia Hot Dough Balls with Chocolate & Custard Dips** £5.50

Deep fried Italian Dough Balls, dusted with fine sugar and served with Continental Chocolate & Custard Dips



**Lava Rock\* Cheesecake (Gluten free option available *gf*)** £5.95

A crisp Cookie base, topped with Creamy Cheesecake & Studded with Honey Comb & Chocolate coated lava (\* in case of doubt, not made from a real volcano!)



**Ice Cream Cookie Cup** £5.95

Choose your cup + 1 ice cream= what you fancy (with a wee surprise!)

**Cookie Cup**

Quadruple Belgian Chocolate  
White Belgian Chocolate & Raspberry

**Ice Cream**

Toffee Ripple  
Vanilla

Coconut  
Mint Chocolate Chip

**Raspberry Panacotta with Pear Crisp *gf*** £5.50

A set Vanilla Cream Blended with Fresh Raspberries, topped with Whipped Cream, Raspberries & a Pear Crisp

**Trio – sorbet, ice cream or mixed *gf*** £5.50

.....*Sharing*.....*How many spoons would you like?*

**Chocolate Fudge Brownie Ice Cream Sundae for 1 *gf*** £5.50

Warm Chocolate Fudge Brownie Chunks with hot Caramel Sauce layered with Vanilla & Chocolate Ice-cream topped with whipped Cream.

**Grandiose Sharing Fudge Brownie Sundae *gf* - for 3 + (unless you like a challenge!)** £13.95

**Cheese Slate for 1 £6.95 Share £9.95**



# .....Afterthoughts.....



## Iced Soda

£3.95

**Snow White** – lemonade topped with a scoop of vanilla ice cream

**Girder Float** - vanilla ice topped with Irn Bru (our other national drink)

**Boston Soda** – vanilla ice cream topped with Ginger Beer

**Brown Cow** – chocolate ice cream, sparkling soda, chocolate syrup & whipped cream

**Coke Float** – scoop of vanilla topped with coke

**Low Coke Float** – vanilla ice topped with diet coke

## Coffee

Cup of Freshly Brewed Coffee £2.25

Cappuccino Coffee £2.30

Espresso £2.25

## Flavoured Coffee

*Try one of our non-alcoholic Coffees, topped with Whipped Cream.*

*Select From:*

Irish Cream, Chocolate, Vanilla & Caramel £3.25

## Liqueur Coffee

Irish (Irish Whiskey) £5.95

Gaelic (Scottish Whisky) £5.95

Calypso (Tia Maria) £5.95

Prince Charlie (Drambuie) £5.95

French (Brandy) £5.95

Jamaican (Dark Rum) £5.95

## Tea

Traditional £2.25

Fruit & Speciality Teas – ask for the Box to make your selection £2.30

**Before ordering, please speak to our staff if you have a food allergy or intolerance. Our Chef will be happy to advise or suggest alternatives**

