

THE
ORKNEY
AND
SHETLAND
ISLANDS.

SHETLAND

**Kveldsro
House Hotel**
Opening Hours
Monday - Saturday
Dinner 5.30 – 9.30pm
Sunday
Dinner 5.00 – 9.30pm

Explanation of Terms

| | |
|--|--|
| At ... an open sea beach | Keop ... a round headed one |
| Bear ... a low hill | Ross ... road |
| Burgh ... an ancient stone dwelling | Roset ... a rapid narrow, a cut of tide |
| Birk ... an arm of the sea | Sherry ... a low rocky inlet which the sea fills |
| Cle ... a deep ravine, which indicates the sea | Stack ... a perpendicular rock out of the sea |
| Grass ... green | Stennis ... black |
| Holm ... a narrow, low island the tide flows | Ure ... a creek or inlet of the sea |
| Holm ... a small island | Wak ... a high rapid stream |
| Horn ... high | Wak ... a river all round |
| Marble ... a house ... great | Wak ... an open bay, with |
| Mull ... a peninsula | |

A T L A N T I C

O C E A N

Fair 1
The Shetland Islands

Sketch to show
the relative positions of the various portions of
THE BRITISH ISLANDS
to the main body of the group



ORKNEY
ISLANDS

Longitude West of Greenwich

THE KVELDSRO HOUSE HOTEL

These are the dishes we keep getting asked for so they form the backbone of what we offer each day; in addition there is the specials menu which is for this week only and allows us to offer what's current and freshly available, as well as offer a choice of different dishes.

STARTERS

Orkney Cheddar Parcels £5.95

Smoked Orkney Ploughman's Cheddar Parcels Oven Baked & served with Chefs own Red Onion Chutney & Dressed Salad

Chicken Liver & Orange Pate £5.95 (GF Bread Available)

Chefs own Smooth Chicken Liver Pate flavoured with Orange Zest served with Crusty Granary Bread & Whisky Marmalade

Cod & Pancetta Fish Cakes £6.50

Fresh market Cod & Diced Pancetta Fish Cakes coated in Panko Breadcrumbs & served with a Duo of Black Pudding & Pea Purees

Whisky Mac Prawn Cocktail (GF) £6.50

A Twist on a classic Atlantic Prawns Marinated in Whisky Ginger Wine & Honey served with Salad Leaves & Mango Salsa

MAINS

Deep Fried Haddock £12.95 (GF Option Available)

Breaded or Battered fresh local market Haddock served with Hand Cut Chips, Tartare Sauce, Mushy Peas & a Crisp Salad

Monkfish Scampi £14.95 (GF Option Available)

Locally Landed Monkfish Tails Coated in Crispy Crumb served with Hand Cut Chips, Tartare Sauce, Pot Petit Pois & a Crisp Salad

Supreme of Chicken £11.95 (GF)

Plump bone in chicken supreme oven roasted and served set on Dauphinoise Potato with a white truffle mushroom and brandy sauce

Sun blush Tomato Risotto £10.95 (GF)

Arborio rice risotto flavoured with fresh chives & Sunblush Tomatoes served topped with Char-grilled Asparagus Spears shaved Parmesan & Herb Oil

Selection of Steaks (GF)

Sirloin Steak 10oz £21.95 Ribeye 10oz £18.95

Grilled to your liking with a Side of Chips & Salad

Add in Garni of Mushrooms, Onion Rings & Tomatoes £2.50

Add Sauce – Choose from Creamy Pepper, Haggis, Whisky £2.25

Sides - Garlic Flat Bread / Mixed Vegetable Bowl/ Hand Cut Chips £1.95

PUDDINGS

Sticky Toffee Pudding £6.00

Old favourite Sticky Toffee Pudding with Warm Toffee Sauce served with a Scoop of Vanilla Ice-cream or Jug of Cream

Crème Brûlée (GF) £5.75

Vanilla Crème Brûlée with a Caramelised Sugar topping served with a Scoop of Salted Caramel Ice-cream

Cheese Slate £7.95

Selection of Scottish & Continental Cheeses served with Shetland oatcakes & Chutney

Apple & Cinnamon Pie £6.00

Crisp Sweet Butter Pastry filled with Bramley Apples flavoured with Cinnamon served Warm with Double Cream

LIQUEUR COFFEES £6.50

Irish– Scottish– Calypso– Charlie– French- Jamaican

COFFEE

Cup of Freshly Brewed Coffee £2.35 Espresso £2.35

FLAVOURED COFFEES £3.50

Chocolate –Hazelnut -Cinnamon –Vanilla –Caramel

BEVERAGES TEA

(Pot of Tea for one)

| | | | |
|-------------|-------|------------|-------|
| Traditional | £2.35 | Earl Grey | £2.45 |
| Camomile | £2.45 | Darjeeling | £2.45 |
| Fruit Tea | £2.45 | Peppermint | £2.45 |

SPECIALS OF THE WEEK

STARTERS

Soup of the Day £4.50

Chef's freshly made Soup, served with Crusty Bread Roll

Sea Bass Escabeche £6.50

Pieces of Sea Bass Poached in White Wine and Vinegar with Pickled Vegetables served with Dressed Salad Leaves and Brown Bread

MAINS

Chargrilled Venison £16.95

Chargrilled Venison Steak served with Salad Garnish, Peppercorn Sauce and Skinny Fries

Salmon Fillet £14.95

Oven Roasted Salmon Fillet set on a Pesto Mash topped with a Lemon & Prawn Butter

Vegetable Brochettes £11.95

Vegetable Brochettes served with side Salad & a Tangy Barbeque Dip

PUDDINGS

Mango Panna Cotta £6.00

Mango Panna Cotta served with Homemade Shortbread & Lime Sorbet

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

(V) Vegetarian

(GF) Gluten Free



Cocktail of the Month

Culto a La Vida £7.95

Culto A La Vida is a classic original Cuban cocktail whose name and recipe are registered by the rum brand Havana Club. It features Havana Club 7 Añejo Rum and Cranberry juice.

50ml Havana Club 7 Añejo Rum
Cranberry juice
Lime juice
1 tsp sugar



Whisky of the Month

HIGHLAND PARK 12 years old Viking Honour

Highland Park 12 Year Old remains one of the gold-standard malts for other distillery bottlings to aspire to. With a delicious sweetness (heather-honey is their preferred description) and a warming, silky mouthfeel, this is a whisky that never lets you down. "The greatest all-rounder in the world of malt whisky". Michael Jackson, Michael Jackson's Malt Whisky Companion

Malt Whisky Pricing and Info

Malt 1 --- £3.45

| NAME | REGION | INFO |
|--------------|----------|--|
| Benromach | Speyside | Rich & mellow with fruity & malty taste |
| Old Pulteney | Highland | Smooth, clean, light & refreshing |
| Tamdhu | Speyside | Cereal & fruits, slightly smoked citrus & malted barley finish |

Malt 2 --- £3.95

| | | |
|---------------|--------------|---|
| Auchentoshan | Lowland | Smooth, light & subtle lingering, sweet vanilla finish |
| Bowmore | Islay | Peat smoke & dark chocolate with lemon, pears & honey |
| Cragganmore | Speyside | Delicate & smooth, bouquet of herbal flowers, long & dry finish |
| Edradour | Highland | Sugared almonds & forest pine, smooth & creamy, notes of butterscotch |
| Glenfarclas | Speyside | Spicy & creamy liquorice, sherry, spices & grilled cereals |
| Glenfiddich | Speyside | A soft rounded taste with rich fruit flavours |
| Glenkinchie | Lowland | Light & fresh, slight sweetness & a dry finish |
| Glenlivet | Speyside | Smooth & flowery with a peach & vanilla touch. Long warming finish |
| Glenmorangie | Highland | Smooth & mellow flavour |
| Highland Park | Orkney | A long lingering & silky finish with cocoa & spice |
| Jura | Isle of Jura | Hay, onion & rubber on the nose, rich & smooth palate |
| Knockando | Speyside | Light & smooth with berry fruits |
| Laphroaig | Islaya | Strong & Smokey, peaty taste |
| Macallan Gold | Speyside | Strong barley & caramel flavours |
| Shetland Reel | Shetland | Notes of Sweet Dried Fruits, Spices, Wood & Wind-Swept with Peat |
| Scapa Skiren | Orkney | Runny honey and fresh cream. Hints of apple and a touch of anise |

Malt Whisky Pricing and Info

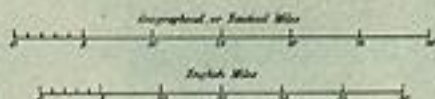
Malt 3 --- £4.50

| NAME | REGION | INFO |
|-----------------|----------|---|
| As We Get It | Highland | Smooth Bodied |
| Balvenie | Speyside | Light spice with honey & sweet peaty notes |
| Blair Atholl | Highland | Citrus, ginger, cocoa with rich smoke & earthy peat notes |
| Bruichladdich | Islay | Warm vanilla, mellow oak & soft exotic fruits |
| Bunnahabhain | Islay | Light gentle sweetness, nutty & frosted cornflakes |
| Cool Ila | Islay | Peaty nose, with floral notes, tasting slightly of seaweed, iodine, smoky, salty, sweet with a dry peppery finish |
| Cardhu | Speyside | Light, citrus notes |
| Dalwhinnie 15yr | Highland | Gentle & slightly smokey malt |
| Glengoyne | Highland | Vegetable, fruits & hints of cereals. Light & fruity palate |
| Glen Ord | Highland | Spicy malt with notes of cherry |
| Inchgower | Speyside | Fruity & spicy with a hint of salt |
| Talisker | Skye | Sweet cherry with peat & smokey leather, long spicy & leathery finish |

Malt 4 --- £4.95

| | | |
|----------------|----------|---|
| Lagavulin | Islay | Peat & Smokey character |
| Oban | Highland | Full-blooded fruity malt with a hint of heather |
| Talisker Storm | Skye | Clean, warming with a lasting after taste |
| The Dalmore | Highland | Rich & Full Bodied |

THE ORKNEY AND SHETLAND ISLANDS.



Explanation of Terms

- | | |
|--|---|
| <p><i>Air</i> ... an open sea beach</p> <p><i>Bow</i> ... a low hill</p> <p><i>Bugh</i> ... an ancient stone dwelling</p> <p><i>Bulk</i> ... an arm of the sea</p> <p><i>Clie</i> ... a steep rocky, which indicates the sea</p> <p><i>Grass</i> ... green</p> <p><i>Holm</i> ... a narrow inlet which the tide flows</p> <p><i>Holm</i> ... a small island</p> <p><i>How</i> ... high</p> <p><i>Skarke</i> or <i>Stour</i> ... great</p> <p><i>Wall</i> ... a peninsula</p> | <p><i>Thorp</i> ... a round headed entrance</p> <p><i>Tron</i> ... road</p> <p><i>Trunk</i> ... a rapid current, or cut of tide</p> <p><i>Ulvery</i> ... a low rocky islet, over which the sea breaks</p> <p><i>Wack</i> ... a perpendicular rock, rising out of the sea</p> <p><i>Waters</i> ... black</p> <p><i>Woe</i> ... a creek, or inlet of the sea</p> <p><i>Wost</i> ... a high spot, commanding a view all round</p> <p><i>Wick</i> ... an open bay, with a beach</p> |
|--|---|

S H E T L A N D

I S L A N D S

A T L A N T I C

O C E A N

Fair Isle
(to Orkney, 17 miles)

Sketch to show
the relative position of the Orkney Islands
to the main body of the group



O R K N E Y

I S L A N D S

Longitude West of Greenwich

Latitude