

THE ORKNEY AND SHETLAND ISLANDS.

SHETLAND

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

Explanation of Terms

At ... an open sea beach	Keop ... a round headed one
Bear ... a low hill	Roos ... reef
Burgh ... an ancient stone dwelling	Roon ... a rapid current, a cut of tide
Bark ... an arm of the sea	Sherry ... a low rocky island which the sea breaks
Cle ... a deep ravine, which indicates the sea	Skack ... 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 current or wave all round
Hov ... high	Wick ... an open bay, with
Marble ... a house ... great	
Mull ... a peninsula	

A T L A N T I C
O C E A N

Fair 1
(to Shetland)

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

Chicken and Chorizo Basket (GF) £7.95

Chicken Breast and Chorizo in Garlic Paprika and Tomato Sauce served in a Crisp Pastry Basket with Dressed Salad

Chicken Liver & Orange Pate £6.50 (GF Bread Available)

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

Smoked Haddock Arancini £6.50

Arborio Rice Risotto Balls with Smoked Shetland Haddock Coated in Panko Breadcrumbs and Deep Fried served with a Cream Cheese and Chive Sauce

Goats Cheese and Beetroot Salad (GF) £6.50

Goats Cheese marinated in Olive Oil, Dill, Garlic, Bay Leaf and Thyme oven baked with fresh Beetroot and served with a Spinach and Orange Salad

MAINS

Deep Fried Haddock £13.95 (GF Option Available)

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

Monkfish Scampi £15.95 (GF Option Available)

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

Chicken Balmoral £13.95 (GF available)

Supreme of Bone in Chicken oven roasted served on Mashed Potato with Haggis Bon Bons and Whisky Sauce

Beetroot and Halloumi Stuffed Pepper £11.95 (GF)

Oven Baked Pepper filled with Halloumi Beetroot and Roast Mediterranean Vegetables served with a Roquito Salad

Selection of Steaks (GF)

Sirloin Steak 10oz £19.95 6oz Sirloin 17.95 Ribeye 10oz £22.95

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 £6.50

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

Dark Chocolate Mousse £6.50

Rich Dark Chocolate Mousse served inside a White Chocolate Praline teardrop. garnished with fresh Raspberries

Cheese Slate £8.95

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

Lemon Polenta Cake (GF) £6.00

Chef's Own Lemon Polenta Cake Served Warm with a Blueberry Compote

LIQUEUR COFFEES £6.95

Irish– Scottish– Calypso– Charlie– French- Jamaican

COFFEE

Cup of Freshly Brewed Coffee £2.65 Espresso £2.35

FLAVOURED COFFEES £3.75

Chocolate –Hazelnut -Cinnamon –Vanilla –Caramel

BEVERAGES TEA

(Pot of Tea for one)

Traditional	£2.45	Earl Grey	£2.55
Camomile	£2.55	Darjeeling	£2.55
Fruit Tea	£2.55	Peppermint	£2.55

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

Berry and Lime Curd Pavlova £6.00

Fresh Berry and Lime Curd Pavlova with 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

Malt Whisky Pricing and Info

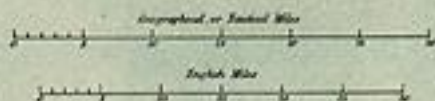
Malt 3 --- £4.50

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
Caol 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

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|---|---|
| <p><i>Air</i> ... an open sea beach</p> <p><i>Bow</i> ... a low hill</p> <p><i>Brough</i> ... an ancient stone dwelling</p> <p><i>Bulk</i> ... an arm of the sea</p> <p><i>Cle</i> ... a deep ravine, which catches 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>Stane</i> ... great</p> <p><i>Wall</i> ... a peninsula</p> | <p><i>Tong</i> ... a round headed eminence</p> <p><i>Town</i> ... red</p> <p><i>Bank</i> ... a rapid current, or set of tide</p> <p><i>Skerry</i> ... a low rocky islet, over which the sea breaks</p> <p><i>Track</i> ... a perspective road, rising out of the sea</p> <p><i>Town</i> ... black</p> <p><i>Woe</i> ... a creek, or inlet of the sea</p> <p><i>Wart</i> ... a high spot, surrounding a low 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 sailing grounds of
THE BRITISH 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

0 30'