

**THE BAY**  
BRASSERIE

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AT THE LERWICK HOTEL

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OPENING HOURS

Monday - Saturday

Lunch 12.00 – 2.00pm

Dinner 5.30 – 9.30pm

Sunday

Lunch 12.15 – 2.00pm

Dinner 5.00 – 9.30pm

An Extensive Selection  
of Wines Available

The Lerwick Hotel  
15 South Road  
Lerwick  
Shetland  
ZE1 0RB

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[www.shetlandhotels.com](http://www.shetlandhotels.com)

# STARTERS

## Soup

Chef's own freshly prepared Soup of the day served with a fresh  
Baked Crusty Roll

**£4.95**

## Smoked Haddock Chowder (GF)

Chef's Own Creamy Smoked Haddock, Bacon, Sweet Pepper &  
Potato Chowder flavoured with Paprika served with Crusty Roll

**£4.95**

## Spiced Poached Pear (GF) (V)

Whole Poached Pear in a White Wine, Star Anise Orange Syrup  
served with Chef's own Mandarin & Cinnamon Sorbet

**£6.00**

## Chicken & Chorizo Terrine (GF)

Chef's own Chicken & Mildly spiced Chorizo Terrine  
with Green Olives wrapped in Parma Ham  
& served with Watercress Salad

**£6.50**

## Chicken Livers

Pan Fried Chicken Livers set on Toasted Brioche  
with a Madeira Cream Sauce

**£6.00**

## Surf & Turf

Black Pudding Grilled & topped with a Medallion  
of Fillet Steak, Greenlip Mussel in Shell served Garnished  
with a Tiger Tail Prawn, Lemon & Cherry Tomato Skewer

***(Gluten Free Option Available)***

**£7.50**

**If you have any specific allergy or dietary requirements please advise your  
server & our Chef will be happy to advise or suggest alternatives**

# STARTERS

## Shetland Mussels (GF)

Fresh Mussels harvested from the West Coast of Shetland simmered in a Creamy Cider Smoked Bacon & Garlic Sauce

£6.95

## Smoked Duck with Mango & Pineapple (GF)

Wafer Thin Slices of Smoked Duck with a Mango & Pineapple Salsa drizzled with Chocolate Balsamic Dressing

£6.95

## Potted Prawns

Classic Potted Prawns Flavoured with Cayenne served topped with a Quenelle of Chef's Own Smoked Mackerel Mousse & served with Garlic Flat Bread

£7.95

## Smoked Salmon & Asparagus (GF)

Smoked Shetland Salmon served with Hollandaise Sauce, Poached Egg & chargrilled Asparagus Spears

£6.50

## Baked Brie (V)

Oven Baked Brie served topped with Warm Honeyed Grapes & Pickled Walnuts accompanied by Toasted Cranberry & Rosemary Bread

£7.50

## Goat Cheese Panna Cotta (GF)

Panna Cotta flavoured with Goats Cheese & Sunblush Tomatoes served with a Scoop of Chef's own Basil Ice Cream

£6.50

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## Deep Fried Haddock

Fillet of Fresh Haddock Deep Fried in Chef's Special Batter served with Thick Hand Cut Chef's own Chips & a Ramekin of Peas, Pancetta & Red Onion

**£13.95**

## Fillet Of Monkfish (GF)

Fresh Monkfish Fillets wrapped in Prosciutto & Pesto Oven Roasted & served with Olive & Sun-Blush Tomato Mash & roasted Cherry Tomatoes on the Vine drizzled with a Fresh Herb Vinaigrette

**£16.95**

## Pan Fried Fillet Of Cod (GF)

Pan Fried Cod served set on Fondant Potato, accompanied by a Gazpacho Salsa

**£14.95**

## Confit Of Duck (GF)

Duck Confit with a Maple Syrup & Ginger Glaze served with fresh Pineapple & Mango Salsa & Butter Roast Sweet Potato

**£15.95**

## Breast Of Chicken With Apple (GF)

Plump breast of Chicken filled with Apple & Smoked Cheddar wrapped in Prosciutto & served with White Wine Sauce & Spinach Duchess Potatoes

**£13.50**

## Fillet Of Smoked Hake (GF)

Fillet of Smoked Hake Oven Roasted & served in a Potato Leek & Mussel Potage

**£15.95**

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## Finnan Haddie

Locally Baked Bannock, Toasted & served with Layers of Smoked Haddock, Black Pudding & Crispy Bacon topped with a Lightly Poached Egg & accompanied by a Cheddar & Chive Sauce

**£12.95**

## Fillet Mignon

Small Fillet Steak wrapped in Streaky Bacon, Char-grilled to your Liking & served set on a Char-grilled Balsamic Onion topped with Black Pudding & served set on a Wild Mushroom, Cognac & Truffle Sauce

**£21.95**

## Braised Lamb Shank (GF)

Lamb Shank Slow Braised in Port Reduction served set on Thyme Mash with Roasted Pears & Parsnips

**£17.95**

## Steak Ciabatta

Toasted Ciabatta filled with Minute Steak, Bacon, Lettuce, Tomato & Mozzarella served with Hand cut Chips, Small Salad & Onion Chutney

**£14.95**

## Venison Steak With Port & Raspberry (GF)

Char-grilled Venison Steak served with a Red Onion, Chilli, Raspberry, Port & Balsamic Compote served with Chef's own Smoked Sea Salt Potato Wedges & a Watercress Salad

**£16.95**

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## Pork Tenderloin

Pepper Crusted Pork Tenderloin Pan Fried & served with a Black Cherry Reduction & Breaded Colcannon Cake

**£15.95**

## Open Vegetable Lasagne (V)

Roasted Mediterranean Vegetables in Tomato Garlic & Basil Sauce layered with Fresh Lasagne topped with Cheese Sauce & baked with Mozzarella served with Garlic Flat Bread & dressed Salad

**£12.95**

## Fillet Steak Balmoral

6oz Fillet served set on Leek & Potato Cake topped with Scottish Haggis & served with Whisky Cream Sauce

**£21.95**

## Quorn Fillets Chasseur (V)

Quorn Fillets Pan Fried with Mushrooms & Thyme finished with White Wine & Tomato Sauce served with Spinach Potatoes

**£10.95**

## Lemon & Mustard Chicken (GF)

Supreme of Chicken oven baked with Lemon, Wholegrain Mustard & Fresh Herbs served on a Colcannon Cake drizzled with the Jus

**£13.95**

## Hot Fish Platter

Battered Cod Goujons, Lemon Sole Fillets in Lemon Pepper Crumb, Monkfish & Sweet Pepper Skewers, Fresh Shetland Mussels served with Timbale of Chef's Own Tartare Sauce

**£15.95**

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## Steaks (GF)

Your choice of Sirloin or Ribeye Char-grilled to your liking,  
served with Small Salad & Chips

Sirloin 6 oz.	£15.95
Sirloin 10 oz.	£19.95
Ribeye 10 oz.	£19.95
Fillet 6 oz.	£19.95
Add your choice of Garni	£2.50

Chef's battered Onion Rings & Sautéed Mushrooms

## Or Add Your Choice Of Sauce

Drambuie, Honey B.B.Q (GF)	£2.50
Creamy Peppercorn (GF)	£2.50
Dianne	£2.50

## Side Orders

If you wish any of the following please inform  
at time of ordering

Garlic Bread	£2.25
Coleslaw	£1.95
Onion Rings	£2.45
Cheesy Garlic Bread	£2.50
Chips	£1.95
Steak Sauce	£2.50
Chef's Fresh Vegetables	£2.45

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# PUDDINGS

## Trio Of Chocolate

Dark Chocolate Bavarois & Mini Chocolate Brownie  
served with Chocolate Sorbet

**£6.95**

## Turkish Delight Brulée (GF)

Turkish Delight Crème Brulee topped with  
Caramelised Sugar & served with a Scoop of Chef's Own  
Rose Syrup Ice-Cream

**£6.50**

## Limoncello & Mascarpone Posset

Chef's Own Light Limoncello & Mascarpone Posset  
served with Almond Biscuits

**£6.50**

## Peach Melba Sundae (GF)

A Twist on a Classic Fresh Peaches & Strawberries  
Layered with Strawberry & Vanilla Ice Creams topped  
off with Sparkling Rose Wine & Crushed Meringue

**£6.75**

## Satsuma & Cranberry Bread & Butter Pudding

Traditional Bread & Butter Pudding with Satsuma,  
Cranberry & White Chocolate, served with a  
Satsuma & Cranberry Suzette

**£6.00**

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## Cheese Slate

Selection of Scottish Cheeses, Brie & Sticky  
Toffee Cheddar served with Shetland  
Oatcakes & Chef's own Chutney

**£7.95**

## White Chocolate & Lime Cheesecake

Chef's own Tangy Lime & White Chocolate  
Cheesecake served with a Scoop of  
Minted Raspberry Sorbet

**£6.50**

## Affogato with Cinnamon Beignets

Vanilla Ice Cream drowned in Italian espresso  
served with Chef's own Choux Pastry Puffs  
dusted in Cinnamon Sugar

**£6.95**

## Sticky Toffee Pudding

Timeless Classic Chef's own Sticky Toffee Pudding  
served smothered in our own Hot Toffee  
Sauce & served with Cream  
or Ice-Cream

**£5.95**

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## Liqueur Coffees

Irish (Irish Whisky)	£6.50
Gaelic (Scottish Whisky)	£6.50
Calypso (Tia Maria)	£6.50
Charlie (Drambuie)	£6.50
French (Brandy)	£6.50
Jamaican (Dark Rum)	£6.50

## Flavoured Coffees

Perfected during the coffee revolution in Seattle.

Try one of our non-alcoholic coffees topped with whipped cream

### *Select from:*

-Chocolate	£3.50
-Hazelnut	£3.50
-Cinnamon	£3.50
-Vanilla	£3.50
-Caramel	£3.50

## 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

## Coffee

Cup of Freshly Brewed Coffee	£2.35
Cappuccino Coffee	£2.45
Espresso	£2.35

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