

# .....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 & 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 & 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 haves*

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

**gf** Gluten Free

**V** Vegetarian

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

### Quesadillas (*kay-sa-dee-ah*)

Straight from Mexico, a floury tortilla filled with all things yum! Stuffed with cheese, onions, peppers & your choice of filling from below, it's then folded & finished on our char grill. Choose from:

<b>Pulled Pork</b>	<b>£6.95</b>
<b>Chilli Beef</b>	<b>£6.95</b>
<b>Chicken Kiev</b>	<b>£6.75</b>
<b>Macaroni Cheese</b> ✓	<b>£6.50</b>

- **Spice it up! Ask for added Jalapenos**

**Baked Jackets** *gf* served with Salad on the side - choose your filling

Scottish Cheddar <i>gf</i> ✓	£5.95	Coronation Chicken	£6.90
Prawn Marie Rose <i>gf</i>	£6.90	Tuna Mayo <i>gf</i>	£6.45
Bacon & Chicken Mayo <i>gf</i>	£6.90	Smoked Salmon, Sour Cream & Wholegrain	
<b>Add in a side of Cole Slaw</b> ✓	<b>£1.50</b>	Mustard	£6.90

### Salad Bowls

**Ploughman's** - Mixed Salad, Smoked Cheddar, Pickled Chutney, Olives, Gherkins  
Marmalade Roast Gammon & Crusty Bread **£7.50**

**Balsamic Chicken** *gf* – Mixed leaf Salad, Tomato, Cucumber & Onion Topped with Balsamic glazed Chicken, Crispy Honey Bacon Bits & Coleslaw **£6.95**

**Pickled Herring Fries** – Leaf Salad, Tomato, Cucumber & Onions, topped with Crispy Fried Pickled Herring and Tartar Dip **£6.95**

**Greek** ✓ – Leaf Salad Topped with Feta Cheese, Olives, Red Onion, Peppers & Cherry Tomato, Drizzled with Vinaigrette & Served with Crusty Bread **£6.95**

**Pork Belly** *gf* – Dressed Leaf Salad, Tomato, Cucumber & Onion, topped with Grilled Pork Belly Marinated in Rosemary, Fennel and Garlic **£6.95**

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

Chips -

**£1.75**

***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 & seasoned

Baked – butter on the side

**£1.50**

Mash -

**£1.50**



Cole Slaw

**£1.50**

Garlic Bread

**£1.95**

Cheesy Garlic Bread

**£2.45**

Battered Onion Rings


**£2.50**

Veg Bowl

**£2.50**

# .....Sharing.....

With others or by yourself

	<u><b>On its own</b></u>
<b>Pulled Pork Focaccia</b> <i>Long...slow.....roasted...hog.....melt in the mouth- yee haw!</i> , loaded on to Rosemary & Sea Salt Focaccia Bread , topped with cheddar, finished under the grill & served with a cooling Sour Cream dip.	<b>£6.95</b>
<b>Fajita Nachos</b> <i>gf</i>  Tortilla Chips topped with Mixed Peppers, Onions, Jalapenos & Cheddar with Sour Cream dip	<b>£6.95</b>
<b>Crispy Caesar Chicken</b> Panko Breaded Chicken Caesar Croquettes set on Water Cress and Lemon Puree, with Cos Lettuce, Anchovies, Parmesan and Caesar Dressing	<b>£6.95</b>
<b>Surf and Turf</b> <i>gf</i> Skewers of Prime Steak and Tiger Prawns with BBQ Glaze served with Chipotle Dip	<b>£6.95</b>

## Sharing Mixed Board

***Can't make up your mind -then share. Each board comes with a taster of pulled pork, Nachos, Caesar Chicken & skewers with a Chipotle Dip.***

***Dig in!***

Share Board for 2	<b>£11.95</b>
Share Board for 3	<b>£17.50</b>
Share Board for 4	<b>£21.50</b>
Share Board for 5	<b>£26.50</b>
Share Board for 6	<b>£31.50</b>



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

<b>Soup of the Day (See our <u>DAILY NEWS</u> for today's)</b>	<b>£4.50</b>
<b>Roast Chicken Liver Pate</b> Chefs Own Roasted Chicken Livers blended with Redcurrant and Port, Served with Toasted Rosemary and Sea Salt Bread & Chutney	<b>£6.50</b>
<b>Wild Mushroom Arancini <span style="color: green;">✓</span></b> Breaded Risotto Balls, Blended with Cream Cheese, Parmesan, Wild Mushrooms & Garlic, Set on A Sweet Pepper Coulis & Topped with Fresh Parmesan	<b>£6.00</b>
<b>Fish Cakes</b> A Blend of Haddock & Smoked Haddock, Wholegrain Mustard & Chive with a Cheese Centre, Side Salad and Tartar Dip	<b>£6.50</b>
<b>Chilli and Pernod Spiked Tomatoes with Feta and Grilled Prawns</b> Cherry Tomatoes Cooked with Onions, Garlic, Fennel, Thyme and Chilli, Finished with Pernod Topped with Feta Cheese and Grilled Garlic Prawns & Focaccia Toast	<b>£6.50</b>
<b>Beetroot and Goats Cheese Croquettes with Salmorejo <span style="color: green;">✓</span></b> Goats Cheese and Beetroot Croquettes in Crispy Panko Crumbs, Salad Garnish and Salmorejo Dip	<b>£6.50</b>
<b>Pork Belly with Wild Garlic and Mushroom Risotto</b> Arborio Rice Cooked with Wild Garlic, Mushrooms, Cream Cheese, Lemon and Pork Belly Topped with Parmesan and Parsley, Served with Herb Focaccia Bread	<b>£5.95</b>

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

- Cheese Steak Quesadilla** (try saying that after a few tequilas – & rumour has it that Speedy Gonzalas loved this Mexican dish- Arriba..Arriba..)  
Grilled Tortilla filled with Char Grilled Steak, Cheddar, Onions, Peppers & Jalapenos, Served with Salsa, Sour Cream, Salad & Wedges **£13.95**
- Shetland Beef Burger** **£11.95**  
Chefs own Burger Char grilled & served in a Flourey Bap. Stacked high with Lettuce, Tomato, Onion, Dill Pickle + Cheddar Cheese, served with twice fried Chips & Chipotle Mayo  
*Shetland Beef* – what can we tell you? It's pure breed quality Shetland Beef
- Lamb Chump *gf*** **£14.95**  
Grilled Lamb Chump, set on a Caramelized Onion Gravy with Colcannon Potato, Braised Onion & seasonal Vegetables  
*Chump Steak* – Considered to be the equivalent to the Rump Steak in beef, chump steaks are carved from where the top of the leg meets the loin. These firm steaks are plump & generally lean.
- Stuffed Beef Cheeks Burger** **£13.95**  
Grilled beef Cheeks Burger, blended with Jalapenos & Pickles with a Gruyere Cheese Centre, Served in a Salad Filled Bap with Hand-cut Chips & Chipotle Dip.
- Club Sandwich** **£10.95**  
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*** **£12.95**  
Chicken breast butterfly cut, marinated in **BBQ** sauce or for a hot number try our **Piri Piri *gf*** (Made from African Birds Eye Chilli) grilled & served with a salad bowl & your choice of Chips, Garlic Bread, Baked or Mash
- Pina Colada Teriyaki Chicken Burger** **£11.95**  
Salad Filled Flourey Bap with Butterfly Teriyaki Chicken, Grilled Pineapple, Mozzarella & Pina Colada Sauce, served with Crispy Fries.

# Steak Out

<b>Sirloin</b> 8oz*	<b>£19.50</b>
<b>Rib Eye</b> 8oz*	<b>£19.50</b>
<b>Venison Steak</b> 9oz*	<b>£16.95</b>
<b>Fillet</b> Prime Beef 6oz*	<b>£21.95</b>
<b>Cowboy Steak</b> 12oz Bone on Ribeye*	<b>£23.95</b>

On the side – a fresh salad bowl comes with each steak & your choice of chips

Uncooked weight\*

**Garni – chefs onion rings, fried mushrooms & flash grilled tomatoes** **£1.75**

**Jug of Sauce** *gf* **£2.50**

Cracked Black Pepper  
Wild Mushroom + Cognac  
Garlic, Blue Cheese &  
Mustard

**Buttered Up** *gf* **£1.25**

Cowboy  
Charred Scallion  
Smoked Garlic & Thyme

## ***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 & through

**Rare** – the outside cooked the inside juicy & 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 & texture level

**Well Done** – no misunderstanding – cooked through & 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



## **Chicken Taco Salad** *gf*

Mixed Leaf Salad, Tomato, Onion, Sweetcorn & Avocado topped with cheddar, Marinated Chicken & Tortilla chips drizzled with a lime & coriander dressing

**£9.95**

## **Bacon, Brie & Tomato Quiche**

Baked Quiche with a Bacon, Brie & Tomato Filling, Served with Mixed Salad & Coleslaw.

**£8.95**

## **Vegetarian** *gf V*

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

**£8.95**

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

Traditional salad with today's freshest ingredients

**£9.95**

## *On the side*

*Baked* – butter on the side

**£1.50**

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

**£2.25**

*Chips* – your choice

**£1.75**

**Also see** *Lighter Options* **for more Salad choice**



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

## **Fillet of Haddock**

**£12.95**

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

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

## **Seafood Pie *gf***

**£13.95**

Fresh Market Haddock, Cod & Prawns, bound in a Smoked Cheddar & Chive Sauce, Topped with Mashed Potatoes & served with a Vegetable bowl.

## **Fillet of Cod *gf***

**£12.95**

Parma Ham Wrapped Cod Roasted with New Potatoes, Asparagus, Cherry Tomatoes, Red Onion & Olives, Finished with Lemon & Parsley Butter.

## **Monkfish & Prawn Scampi *gf on request***

**£14.95**

Battered Monkfish & Tiger Prawns, Tartar Dip & Mushy Peas, Salad Bowl & Homemade Chips.

## **Fillet of Megrin *gf***

**£14.95**

Oven Baked Fillet of Megrin Coated In a Creamy White Wine, Lemon, Tarragon & Grape Sauce, Served with Mustard Crushed Potatoes & Seasonal Vegetables.

## **Fillet of Shetland Salmon *gf***

**£14.95**

Roast Fillet of Local Salmon with Lemon, Caper & Dill Butter, served with White Wine, Prawn & Parmesan Risotto & Side Salad

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





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

### **Tuscan Blade of Beef *gf***

**£14.95**

Medallion of Beef slow cooked in Red Wine, Garlic & Herbs set on Wholegrain Mustard Mash with Seasonal Vegetables.

### **Pasta:**

- **Smoked Paprika Chicken With Spinach & Thyme *gf***

**£11.95**

Penne *gluten free* Pasta tossed with Smoked Paprika Chicken, White Wine, Garlic, Spinach & Thyme, Finished with Cream & Parmesan Cheese.

- **Roast Vegetable Al-Forno *V***

**£11.95**

Conchiglie Pasta & Roasted Vegetables Bound in a Tomato & Basil Sauce Topped with Cheddar & Oven Baked served with side Salad & Choice of Chips or Garlic Bread

- **Creamy Garlic Butter Prawns**

**£11.95**

Tagliatelle Pasta Bound in a Light & Creamy Sauce with Sun Blushed Tomatoes, Spinach & Garlic Prawns, Topped with Fresh Parmesan.

*On the side* – Garlic Bread

**£1.95**

– Cheesy Garlic Bread

**£2.45**

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

<b>Grilled Watermelon <i>gf</i></b>	<b>£6.50</b>	
Fresh Watermelon Marinated in Chilli, Lime & Sugar, Chargrilled and Served with Coconut Ice Cream.		
<b>Cranachan Brulee</b>	<b>£6.50</b>	
A Raspberry, Honey & Whisky Brulee topped with Toasted Oatmeal & Caramelised with Sugar, Served with Whipped Cream, Raspberries & Shortbread.		
<b>Peanut Butter, Banana &amp; Chocolate Quesadilla</b>	<b>£6.50</b>	
A Grilled Quesadilla filled with Peanut Butter, Bananas & Chocolate, served with Ice Cream		
<b>Chocolate Crepe Cake</b>	<b>£6.00</b>	
Chocolate Crepe Cake Layered With Whipped Cream & Strawberry Cream, Covered in Chocolate Ganache.		
<b>Baileys Salted Caramel Tart</b>	<b>£6.95</b>	
A Butter Pastry Tart Filled With Caramel, Baileys Chocolate, Topped with Sea Salt and Served with Fresh Berries & Cream.		
<b>Passion Fruit Panna Cotta <i>gf</i></b>	<b>£6.50</b>	
A Refreshing Passion Fruit Panna Cotta Served in a Passion Fruit Shell.		
<b>Ice Cream Churros Cup – Cooked to Order Churros Cup Dusted With Sugar &amp; Mixed Spice, Filled With Your Choice of Ice Cream:</b>	<b>£6.00</b>	
<b>Ice Cream</b>		
Strawberry	Peanut Butter Crunch	Chocolate
Vanilla	Red Velvet	Salted Caramel
Coconut	Bubblegum	
<b>Trio – sorbet, ice cream or mixed <i>gf</i></b>	<b>£5.95</b>	
<i>.....Sharing.....How many spoons would you like?</i>		
<b>Chocolate Fudge Brownie Ice Cream Sundae for 1 <i>gf</i></b>	<b>£6.95</b>	
Warm Chocolate Fudge Brownie Chunks with hot Caramel Sauce layered with Vanilla & Chocolate Ice-cream topped with whipped Cream.		
<b>Grandiose Sharing Fudge Brownie Sundae <i>gf</i> - for 3 + (unless you like a challenge!)</b>	<b>£15.95</b>	

**Cheese Slate** ( Smoked Apple Wood, Mature Cheddar, Creamy Brie )

**For 1      £7.95**

**Share      £12.95**



# .....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 & Specialty Teas – ask for the Box to make your selection

£2.35

**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.**