

.....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 have's*

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:

Pulled Pork	£6.95
Chilli Beef	£6.95
Chicken Kiev	£6.75
Macaroni Cheese ✓	£6.50

- **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	
Add in a side of Cole Slaw ✓	£1.50	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

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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>On its own</u>
Pulled Pork Focaccia <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.	£6.95
Fajita Nachos <i>gf</i>  Tortilla Chips topped with Mixed Peppers, Onions, Jalapenos & Nacho Cheese with Sour Cream dip	£6.95
Crispy Caesar Chicken Panko Breaded Chicken Caesar Croquettes set on Water Cress and Lemon Puree, with Cos Lettuce, Anchovies, Parmesan and Caesar Dressing	£6.95
Surf and Turf <i>gf</i> Skewers of Prime Steak and Tiger Prawns with BBQ Glaze served with Chipotle Dip	£6.95

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	£11.95
Share Board for 3	£17.50
Share Board for 4	£21.50
Share Board for 5	£26.50
Share Board for 6	£31.50

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

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

.....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

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

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
– Cheesy Garlic Bread

£1.95

£2.45

.....Puddings.....

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

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.