.....Se 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

Vegetarian

Quesadillas (kay-sa-dee-ah)

Marinated Beef & Noodle Salad

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	£6.50
Beef Melt	£6.95
Buffalo Chicken	£6.25
Macaroni Cheese 🗸	£5.95

• Spice it up! Ask for added Jalapenos

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

Scottish Cheddar gf V	£5.95	Coronation Chicken	£6.90
Prawn Marie Rose <i>gf</i> Bacon & Chicken Mayo <i>gf</i>	£6.90 £6.90	Smoked Salmon with Sour Cream and Wholegrain Mustard <i>gf</i>	£6.90
Tuna Mayo <i>gf</i>	£6.45	Add in a side of Cole Slaw 🛮 🗸	£1.50
Salad Bowls (for main size options	see Salad	Section)	
Chickpea, Bean & Mint V - Mixed Leaf Sal Potatoes, Chickpeas, Soya Beans & Adzuk			£6.95
Balsamic Chicken <i>gf</i> – Mixed leaf Salad, To Balsamic glazed Chicken, Crispy Honey Bac			£6.75
Seafood <i>gf</i> – Leaf Salad, Tomato, Cucumb Pickled Herring & Smoked Salmon, drizzle			£6.95
Feta & Watermelon Salad gf Y- Fresh was Cherry Tomatoes with a Herb Dressing	atermelor	with Feta Cheese, Red Onion, Olives &	£6.75

£6.50

Thai Beef - Crisp Leaf Salad, Tomato, Cucumber & Onion, topped with Chilli, Lime & Mint

On the side..

4	
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• 7	Fraditional cooked till golden with a fluffy centre
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• /	American Fries – on the skinny side
٠ ١	Wedges – skin on - chunky wholesome & seasoned

Baked — butter on the side	£1.50
Mash -	£1.50



Cole Slaw	£1.50
Garlic Bread	£1.50
Cheesy Garlic Bread	£1.95
Battered Onion Rings	£2.50
Veg Bowl	£2.50

Sharing With others or by yourself

Pulled Pork Waffle Longslowroastedhogmelt in the mouth- yee haw!, loaded on to a Savoury Rosemary Waffle, topped with cheddar, finished under the grill & served with a cooling Sour Cream dip	On its own £5.95
Fajita Nachos gf ✓ Tortilla Chips topped with Mixed Peppers, Onions, Jalapenos & Cheddar with Sour Cream dip	£5.95
Chicken Skewers gf Grilled skewered chicken breast marinated in honey, lemon & mustard with lemon mustard dip & Salad garnish	£5.95
Macaroni Bites ✓ Panko Breaded Crispy Macaroni Bites, Tomato Chutney & side Salad	£5.95

Sharing Mixed Board

Can't make up your mind -then share. Each board comes with a taster of Waffle, Nachos, Macaroni Bites & Skewers with a Chipotle Dip Dig in!



Share Board for $oldsymbol{2}$	£10.50
Share Board for 3	£15.95
Share Board for 4	£20.00
Share Board for 5	£25.00
Share Board for $m{6}$	£30.00

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

Soup of the Day (See our DAILY NEWS for today's)	£3.95
Greek Lamb Meatballs <i>gf</i> Lightly spiced Lamb Meatballs stuffed with Feta Cheese, served with Tzatziki dip	£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	£5.75
Fish Cakes Local Haddock & Smoked Haddock, Blended with Mashed Potato, Cappers & Dill, served with Green Pea Mayo	£6.50
Baked Mussels with Parmesan Crust Shetland Mussels poached in White Wine, Garlic & Parsley, finished with a Parmesan Crumb crust and Garlic dip.	£6.95
Grilled Pear with Stilton Baked Ciabatta Bread with Purple Basil Jam, Pear & Stilton, finished in the Grill & served with Mixed Leaf Salad	£5.95
Pork Belly Skewers <i>gf, contains peanuts</i> Tender slow cooked Pork Belly, marinated in Soy Sauce, Ginger, Chilli & Lime, served with Asian Coleslaw & Caramelised Chilli Dip	£6.50

From the Grill.

Pulled Pork Quesadilla (try saying that after a few tequilas – & rumour has it that Speedy Gonzalas loved this Mexican distarriba) Grilled Tortilla filled with Pulled Pork, Cheddar, Onions, Peppers & Jalapenos, served with Salsa, Sour Cream, Salad & Wedges	ո- £11.95
Shetland Beef Burger Chefs own Burger, Char grilled & served in a Floury 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	£10.95
Crilled Lamb Chump, set on a creamy Mushroom & Madeira sauce, served with Parmesan Potato au gratin & seasonal Vegetables Glump Steal — 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.	£14.95
Grilled Hake <i>gf</i> Grilled Fillet of Hake set on Fondant Potatoes, wholegrain Mustard & Tarragon sauce, served with Asparagus, Peas & Carrots.	£11.95
Club Sandwich Traditional Club Sandwich with Bacon, Ham, Lettuce, Mayo & Cheese in 3 pieces of toasted	£9.95
Bread with Salad on the Side (gf bread on request) On the side? — Chips	£1.75
Butterfly Chicken gf 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	£10.95
Jack Daniels Smoked Surf & Turf Philly Melt Salad filled floury Bap with 3oz Grilled Jack Daniels Smoked Steak* & Grilled prawns basted in	£13.95

BBQ Sauce, with Philly Cheese & fried Onions, served with Hand Cut Chips & BBQ Chipotle Mayo

*The steak has been lovingly smoked in house using 100% Jack Daniels oak ageing barrels!

No.7)
Jennessee



Sirioin 80z*	£18.50
Rib Eye 80z*	£16.50
Venison Steak 902*	£15.95
Fillet Prime Beef 60z *	£21.95
Cowboy Steak 12oz Bone on Ribeye*	£22.95

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

£1.75

Jug of Sauce <i>gf</i>	£2.50	Buttered Up <i>gf</i>	£1.25
Cracked Black Pepper		Buffalo	
Wild Mushroom & Cognac		Ranch	
Burnt Onion Ketchup		Caesar	

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 <i>gf</i> Mixed Leaf Salad, Tomato, Onion, Sweetcorn & Avocado topped with cheddar, marinated Chicken & Tortilla chips drizzled with a lime & coriander dressing	£8.95
Kipper & Black Pudding Fish Cake Mixed Leaf Salad, Tomato, Cucumber & Onion with Caesar dressing topped with crispy Kipper & Black Pudding Fishcake	£9.75
Vegetarian gf ✓ 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	£8.95
Or the side	
Baked — butter on the side	£1.50
Baked — Fully loaded — with sour cream, cheddar & bacon bits Chips – your choice	£2.25
Chips – your choice	£1.75

Also see Lighter Options for more Salad choice

.....Seafood.....

Fillet of Haddock 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	£12.95
Seafood Pie gf Fresh market Haddock, smoked Haddock & Hake, bound in a creamy Cheddar & Wholegrain Mustard Sauce, topped with Mashed Potatoes & served with a simple fresh salad	£11.95
Turbons of Plaice <i>gf</i> Fillets of Plaice with Prawn Mousse, set on Spinach Mash, with Lemon & Dill Butter & seasonal vegetables	£11.50
Monkfish Scampi (gf on request) Battered Monkfish, Tartar Dip & Mushy Peas, Salad Bowl & Homemade Chips	£13.95
Halibut Wellington Fillet of Halibut topped with Mushroom Duxelle, Cream Cheese & Tarragon, wrapped in Pastry & oven baked, served with a White Wine & Tarragon Sauce, Anna Potato & Salad	£16.95
Fillet of Shetland Salmon gf Baked Fillet of local Salmon topped with Anchovy, Olive & Caper Butter, served with White Wine, Prawn & Parmesan Risotto & Side Salad	£13.50

Seafood- Dish of the Week - See DAILY NEWS

......Mediterranean.....

- Cheesy Garlic Bread

Tuscan Blade of Beef Medallion of Beef slow cooked in Red Wine, Garlic & Herbs, set on Wholegrain Musta Mash with seasonal vegetables	£12.95 ard
Pasta:	
 Chicken & Prawn Rockefeller gf Penne gluten free Pasta tossed with Chicken & Prawns in a creamy Garlic, Parmesan & Spinach Sauce 	£11.50
 Roast Vegetable Alforno Y 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 	£11.50
 Tagliatelle Pasta With Meatballs Tagliatelle Pasta bound in a Tomato & Chorizo sauce, topped with Meatba & Parmesan Cheese 	£11.95 ills
On the side - Garlic Bread £1.50	

£1.95

.....Puddings....

Chocolate & Orange Fondant			£6.00
Baked Chocolate & Orange Fondant with a gooey cen	tre, served with Ch	nocolate Sauce &	
Vanilla Ice Cream			
Pina Colada Brulee <i>gf</i>			£6.00
Fresh Pineapple slice filled with a caramelized Pina Co	olada Brulee, serve	d with whipped cream	
& Strawberries			
Peanut Butter, Banana & Chocolate Quesadilla			£6.50
A grilled Quesadilla filled with Peanut Butter, Banana	s & Chocolate, serv	ed with Ice Cream	
Mamma Mia Hot Dough Balls with Chocolate & Cust			£6.50
Deep fried Italian Dough Balls, dusted with fine sugar	& served with		
Continental Chocolate & Custard dips			
Baked Salted Caramel Cheesecake			£6.50
A baked Salted Caramel Cheesecake encased in Shortcrust Pastry, served with Caramel Sauce			
& Fresh Raspberries	,,		
Nutella Panna Cotta <i>gf</i>			£6.00
A due of Vanilla & Nutella Panna Cotta served with w	hipped cream & Ra	aspberries	
Ice Cream Cookie Cup – A Baked Cookie Cup: Choose Your Cookie & Filling			£5.95
Cookie	Ice Cream	0	
Quadruple Belgian Chocolate	Toffee Ripple	Coconut	
White Belgian Chocolate & Raspberry	Vanilla	Mint Chocolate Chip	
Trio – sorbet, ice cream or mixed <i>gf</i>		·	£5.95
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Chocolate Fudge Brownie Ice Cream Sundae for 1	f		£6.50
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Warm Chocolate Fudge Brownie Chunks with hot Caramel Sauce layered with Vanilla & Chocolate Ice-cream topped with whipped Cream			
Grandiose Sharing Fudge Brownie Sundae gf - for 3 + (unless you like a challenge!)			£14.95
Grandiose Sharing rauge brownie Sundae gj - 101 3	i (umess you like a chall	enge:)	T14.33

Cheese Slate (smoked Applewood, Mature White Cheddar & Creamy Brie)

for 1 £6.95 Share £9.95



Afterthoughts.

£3.95

£2.25

£2.35



Iced Soda 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

Traditional

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	

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.

Fruit & Speciality Teas – ask for the Box to make your selection