



Opening Hours  
Lunch – 12noon-2pm  
Dinner – 5pm-9.30pm

*Daily News*

-Every day check out our Waterfront broadsheet with our daily specials & news events.

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*

Please note we are unable to provide individual bills.



..... Let's Get  
Started.....

Soup of the Day £4.95 See *Daily News*

Chefs own freshly prepared Soup of the day served with Crusty Roll (GF bread on request).



Shetland Mussels and Prawn Risotto (GF Available) £7.00  
Arborio Rice Cooked with White Wine, Garlic, Parsley and Lemon Juice, with local Mussels and Atlantic Prawns, topped with Parmesan. Served with Rosemary and Sea Salt Focaccia.



Salmon Fish Cakes £6.75

A Local Salmon with sautéed Onion, Garlic, Tarragon, Dill and Mashed Potatoes, in a Crispy Panko Crumb, set on a Lemon Caper and Gherkin Mayonnaise with Micro Herb Garnish.

Chicken Calabrese (GF Available) £6.75

Toasted Ciabatta topped with Spiced Pork Calabrese, Roast Paprika Chicken and Smoked Mozzarella. Served with Tropical Fruit Salsa.

Pear and Blue Cheese (GF Available)(V) £6.95

Poached Baby Pears & Blue Cheese, Salad Garnish with White Balsamic and Citrus Dressing, with Herb Croutons.

..... Let's Get  
Started.....

Breaded Egg & Mushroom En Croute (V) £6.50

Grilled Malted Bloomer topped with Garlic Mushrooms, Chive Sauce & Breaded Poached Egg.

Pulled Pork Loaded Skins (GF) (V available) £6.50

Pulled Pork loaded onto Hand Cut Potato Skins, topped with Cheddar, finished under the grill & served with a cooling Sour Cream dip.

Pate Stuffed Mushrooms (GF Available) £6.50

Oven Baked Mushrooms filled with Chicken Liver Pate, topped with a Herb Crumb, set on a Wild Mushroom Mayo

Fajita Nachos (V, GF) £6.95

Tortilla Chips topped with Mixed Peppers, Onions, Jalapenos & Nacho Cheese with Sour Cream Dip.

Baked Goats Cheese (V) £6.50

Pyrenees Goats Cheese & Walnuts wrapped in Grilled Courgette, set on a Red Pepper Puree.

*Can't choose from above? Order a selection of smaller plates and try a few.  
Choose 3 small plates between 2 for £15.75*

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

## Steaks (GF)

Sirloin 8oz £19.50

Rib Eye 8oz £19.95

Fillet 6oz £22.95

Cowboy 12oz – Bone-On Rib Eye £23.95

## Sauces (GF) £2.75

Port & Stilton

Cracked Black Pepper

Gremolata Butter

Smoked Garlic and Thyme Butter

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

Garni – Battered Onion Rings, Fried Mushrooms & Grilled Tomato £2.75

Ultimate Garni – Full Garni, Choice of Sauce & Grilled Prawn Skewer £6.50

## 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.



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 – cooked through & through, no running juices it's all in the stea

.....On the side

.....

## Chips £2.25



Sweet Potato Fries– 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.

Coleslaw	£1.95
Garlic Bread	£2.50
Cheesy Garlic Bread	£2.95
Battered Onion Rings	£2.50
Veg Bowl	£2.50
Baked Potato– butter on the side	£2.50
Mash Potatoes	£2.50

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

## Portobello Mushroom Burger (V) £12.95

Grilled Portobello Mushroom marinated in Balsamic & Soy Sauce served in a Brioche Bun with Lettuce, Tomato, Red Onion, Avocado & Smoked Applewood Cheese. Served with Hand Cut Chips and Relish.

## Waterfront Beef Burger £12.95

Chef's Own 8oz Burger chargrilled & served in a Brioche Bun. Stacked high with Lettuce, Tomato, Onion, Dill pickle & Cheddar Cheese, served with twice fried Chips & Relish.

## Butterfly Chicken (GF) £13.50

Chicken Breast butterfly cut, marinated in BBQ Sauce. Or for a hot number, try out Piri Piri (GF) (made from African Birds Eye Chilli). Grilled & served with a Salad bowl & your choice of Chips, Garlic Bread, Baked Potato or Mash.



## Lamb Cutlets £15.95

Shetland Lamb – Hill & Pasture Lamb renowned for its tenderness & flavour. Three Chops Grilled to Order, served with Minted Pea Mash, Port & Stilton Gravy & Vegetables.

## Quesadillas £13.95

Grilled Tortilla filled with Cheddar, Onions, Peppers and Jalapenos,  
Choose From: *Chargrilled Steak, Pulled Pork or Taco Chicken*  
Served with Salsa, Sour Cream, Salad & Wedges.

# .....Mains.....

## Herb Crusted Pistou Salmon (GF) £15.75

Grilled Salmon marinated in Herb Oil, Coated in a Warm Cherry Tomato, Basil, Garlic and Gruyere Dressing. Served with Creamed Spinach Mash and Roasted Cauliflower.

## Supreme of Chicken £13.95

Roast Supreme of Chicken with Pomme Puree, Crispy Haggis, Chantenay Carrots & Roast Gravy.

## Fillet of Hake (GF) £14.50

Baked Fillet of Hake set on Sour Cream & Mustard Crushed Potatoes, topped with a Poached Egg & a Chive Cream Sauce. Served with Thyme Roasted Carrots & Green Beans.

## Fillet of Haddock (GF available) £13.95

Local Fillet of Haddock Deep Fried & served with Mushy Peas, Tartar Sauce & Home Made Chips.

*How do you like it? Battered, Breaded or GF Battered.*

## Seafood Pie (GF) £15.00

Locally Smoked Haddock, Hake, Mussels & Prawns, bound in a Smoked Cheddar & Chive Sauce, Topped with Mashed Potatoes & served with seasonal Vegetables.

## Monkfish & Prawn Scampi (GF available) £15.95

Battered Monkfish & Tiger Prawns, Tartar Dip & Mushy Peas, served with Salad Bowl & your choice of Chips.

## .....Mains.....

Smoked Chicken & Pancetta Carbonara (GF available) £14.50

Tagliatelle Pasta cooked with Smoked Chicken, Prawns and Pancetta in a Creamy Garlic and Parmesan Sauce.

Spaghetti with Roast Cauliflower Pesto (GF available)(V) £13.95

Spaghetti bound in a Cauliflower, Cashew Nut, Basil, Garlic and Lemon Pesto served with Roast Cauliflower Florets, Toasted Hazelnuts, Crispy Basil Leaves and Parmesan.

Loaded Greek Salad (V) £12.95

Crisp Lettuce tossed with Tomato, Red Onion, Cucumbers, Olives, Feta Cheese & a Vinaigrette Dressing, served with Pita Bread & Hummus Dip.  
Add Chicken or Prawns for £4.00

Cobb Salad £12.00

Dressed Salad topped with Chicken, Bacon, Tomatoes, Egg, Avocado & Blue Cheese Dressing.

Mushroom & Asparagus Wellington (V) £13.50

Portobello Mushroom with Garlic, Cream Cheese, Asparagus, Spinach & Blue Cheese wrapped in Puff Pastry, served with Red Pepper Chutney and Salad.

*Please note we are unable to provide individual bills*



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

Cheesecake £6.95- See *Daily News*

Strawberry and Prosecco Brûlée (GF available) £7.00

Traditional Crème Brulee blended with Prosecco soaked Strawberries and served with Whipped Cream, Berries and Lemon Shortbread.

Marshmallow and Honeycomb Panna Cotta (GF) £6.75

A Set Vanilla Cream flavoured with marshmallows and studded with Honeycomb, served with Fresh Berries and Gin & Tonic Marshmallows.

Bananas Foster (GF) £6.50

Bananas cooked in Toffee Sauce with Dark Rum and Mixed Spice, served with Vanilla Ice Cream.

Ice Cream Churros Cup £6.50

Cooked to Order Churros Cup dusted with Sugar & Mixed Spice, filled with your choice of Ice Cream:

Strawberry



Chocolate



Baileys



Vanilla



Salted Caramel



Coconut



Bubblegum



Apple Crumble Tart £6.50

Individual Pastry Tart filled with Spiced Apples with a Crumble Topping served with a mini Toffee Apple, Clotted Cream & Crème Anglaise.

Trio – Sorbet, Ice Cream or Mixed £6.50

Chocolate Fudge Brownie Ice Cream Sundae for 1 (GF) £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 – for 3+ £16.95*

Cheese Slate £8.95 (Smoked Apple Wood, Mature Cheddar & Creamy Brie)

# .....Afterthoughts.....

## Coffee

Cup of Freshly Brewed Coffee	£2.50
Espresso	£2.50
Cappuccino	£2.95
Latte	£2.95

Traditional Tea £2.50

Fruit & Specialty Teas £2.50 – ask for the Box to make your selection.

Flavoured Coffee £3.25

Try one of our non-alcoholic Coffees, topped with Whipped Cream.

Select From: Irish Cream, Chocolate, Vanilla & Caramel.

Liqueur Coffee £6.95

Irish (Irish Whiskey)



Gaelic (Scottish Whisky)



Monk's Coffee (Bénédictine)



French (Brandy)



Prince Charlie (Drambuie)



Jamaican (Dark Rum)



Seville (Cointreau)



Calypso (Tia Maria)

