Kirkwall Hotel
A LA CARTE

STARTERS

Roast butternut squash & smoked applewood soup 4.95
Local bloomer bread & Orkney butter

Chicken liver parfait & pickled vegetables 7.50
Caramelised figs, balsamic glaze

Panko crusted Orkney Grimbister cheese 7.50
Apricot cream

Kirkwall prawn cocktail 7.50
Marie rose, avocado mousse, rocket

Haggis bon bons 7.50
Wholegrain mustard mayo dip

MAIN DISHES

Traditional roast turkey & trimmings 15.95
Duck fat roast potatoes, honey roast root vegetables, stuffing, pigs in blankets, gravy

Steamed fillet of salmon 16.95
Leek & potato chowder, parmesan crumb & curry oil

Chargrilled sumac spiced aubergine 13.95
Whipped goats' cheese, saffron cous cous & dukkha

6 hour braised daube of beef 16.95
Truffle mash, green beans & chestnut mushrooms

Orkney beef & bone marrow burger 13.95
Smoked bacon, Monterey Jack cheese, red onion jam & chips

Beer battered Orkney haddock 14.95
Peas, chips, tartar sauce

8oz Orkney sirloin 25.95
Chips, peppercorn sauce, slow grilled tomato (GF)

SIDES

Bread 2.00 Seasonal Veg 3.00 Salad 2.50 Macaroni cheese 3.00 Chips 3.00 Onion rings 3.00

Small portions of some dishes available on request. Please inform staff of any dietary requirements.

DESSERTS

Bitter chocolate tart 6.50
Orkney mint choc chip ice cream

Christmas pudding 6.50
Clayva custard sauce

Selection of Scottish cheese 9.50
Oatmeal biscuits, seasonal chutney, walnuts

Lemon posset 6.50
Berry compote, shortbread rounds

Orkney ice creams or sorbets 7.50
Please ask your server for today's selection