



# THE KIRKWALL

## HOTEL

### STARTERS

Soup of the day 4.50  
*home baked bread*

Orkney haggis bonbons 7.95  
*rossti crisp. Saffron turnips, highland park whiskey cream*

Gravlax of Orkney salmon 7.95  
*salt & vinegar meringues, pickled beetroot*

Applewood smoked Orkney scallops 9.50  
*celeriac & apple puree*

Tempura vegetables 7.50  
*spiced onion puree*

Grilled asparagus 7.50  
*parsley, garlic & cannellini bean puree, hazelnut & spring onion pesto*

Panko crusted Orkney Grimbister cheese 7.50  
*apricot cream*

### MAINS

Tandoori ling 16.50  
*chorizo, chickpea, garlic & pepper fricassee*

Pan seared hake 18.50  
*roasted asparagus, boulangère potatoes, mojo dressing*

Orkney beef sirloin 21.95  
*soubise puree, puck potato, roasted shallot, watercress*

Slow cooked confit duck leg 16.95  
*traditional cassoulet of beans, smoked sausage*

Thai red curry 15.95  
*choice of chicken or crispy tofu, Jasmine rice*

Leek, spinach & mushroom pie 13.95  
*pressed thyme potatoes, seasonal vegetables*

**Beer battered Orkney haddock 13.95**

*peas, chips, tartar sauce*

**8oz Orkney ribeye 21.95**

*chips, peppercorn sauce, slow grilled tomato*

**Steak & ale pie 13.95**

*chips, roasted vegetables*

**Orkney seafood platter 35.00**

*½ lobster, scallops, gravalax, potted prawns, salad, potatoes  
(may vary due to weather and availability)*

**Roasted Orkney lobster sq**

*saffron aioli, new potatoes, salad*

**SIDES**

**Bread 2.00**

**Macaroni cheese 3.00**

**Chips 2.50**

**Salad 2.50**

**Seasonal veg 2.50**

**DESSERTS**

**Caramelised pear 7.50**

*brioche crisp, burnt toast ice cream*

**Strawberry tart 7.50**

*basil ice cream, basil crisps, mint syrup*

**Frozen chocolate & Cointreau mousse 7.50**

*confit oranges*

**Selection of Scottish cheeses 9.50**

*dried fruits, walnuts, chutney*

**Souffle of the day 7.50**

*ice cream or sorbet*

**Orkney ice creams or fruit sorbets 6.50**

*please ask your server for todays selection*