

lunch special

2 courses - £18.95 | 3 courses - £27.95
Includes your choice of tea or coffee

STARTERS

Soup of the day (1,2,3,4, V - VG, GF & DF available)
Rendall's crusty bread & Orkney butter

Crispy Grimbister cheese (1,2,3,5,7 V & GF available)
Apricot cream & salad

Smoked Orkney Cheddar choux bites (1,2,5,6)
Bacon jam & parmesan

Kirkwall's own cullen skink (1,2,3,4,11,13,14 & GF available)
Rendall's crusty bread & Orkney butter

MAINS

Battered locally sourced haddock (1,5,6,13)
Chunky chips, peas, tartar sauce & lemon

Roast beef (1,2,3,4,5,6, GF & DF available)
Roast potatoes, seasonal vegetables, gravy & Yorkshire pudding

Local beef & Guinness pie (1,2,3,4,5,6)
Chunky chips & peas

Ratatouille filo tart (1,3,4,6,7, V & VG)
Baked new potatoes in herbs, house dressed salad

DESSERTS

Treacle tart (1,2,3,5,10 & V)
Strawberry ice cream

Orkney ice cream (2,3,5 & V)
Chantilly cream
Choose from strawberry, vanilla, chocolate or toffee

Sorbet (V & VG)
Choose from blackcurrant, mango or raspberry

Whipped Raspberry panna cotta (1,2,3,5,10 & V GF available)
Elderflower granita & shortbread wafer

Portions on this menu are smaller than our main menu dishes and are designed to be enjoyed as part of a 2 or 3 course lunch.

Please inform your server of any dietary requirements or allergens.

Although every care will be taken with allergens, we cannot 100% guarantee everything being allergen free.

1 - Wheat, 2 - Milk, 3 - Soya, 4 - Celery, 5 - Egg, 6 - Sulphites, 7 - Mustard, 8 - Sesame, 9 - Peanuts, 10 - Nuts,
11 - Crustaceans, 12 - Lupin, 13 - Fish, 14 - Molluscs.

GF - Gluten free & DF - Dairy free options available V - Vegetarian & VG - Vegan

Due to cross contamination our fryers are not coeliac.