

DAILY MENU

LIGHT LUNCH

Soup - choice of vegetable or seafood chowder
Various Sandwiches, Toasted Sandwiches or Panninis
Hot Smoked Salmon Quiche
Vegetarian Stuffed Pepper with seasonal leaves
Baked Tatties with various fillings

MAINS

Orkney Seafood Platter (crab, hot & cold smoked salmon, herring, mackerel & smoked trout with a salad)
Orkney Organic Salmon Patties
Pan Seared Orkney Scallops
Fresh line caught Fish of the day
Orkney Beef Lasagne (for those meat lovers)

DESSERTS & HOMEBAKES

Orkney Fudge Cheesecake (GF)
Sticky Toffee Pudding
Fruit Crumble
Orkney Icecreams
Chocolate Mousse
Warm Chocolate Cake with chocolate sauce (GF)
Various cakes - some gluten free

EVENING MENU

Average Price

Starter = £7 Mains = £15 Dessert = £4.75

1/2 kilo Orkney Lobster = £20

STARTERS

Soup of the day served with freshly baked granary roll
Orkney pan seared hand dived Scallops with buttered asparagus
Selection Platter of Orkney Seafood
Smoked mackerel pate served with seasonal leaves
Seafood Chowder
Salad of Prawns
Trio of Orkney Salmon

MAINS

Line caught Haddock
Line caught Halibut
Orkney Pan-seared Hand Dived King Scallops
Half Orkney Lobster with Seasonal Dressed Leaves
Scapa Flow Langoustines (served whole)
Breast of Duck with an orange sauce
Orkney Beef Lasagne
Vegetarian stuffed pepper

DESSERTS

Orkney Fudge Cheesecake (GF)
Hot Sticky Toffee Pudding with Orkney Icecream
Chocolate Mousse
Trio of Skerries Fruit Sorbets
Fresh Fruit Pastry Tart
Trio of Orkney Icecreams
Fresh Fruit Crumble
Warm chocolate cake with chocolate sauce

THE DINING POD EXPERIENCE



SEAFOOD TASTING MENU

£50/PERSON

SELECTION OF CANAPES

Damian's Melon surprise

Fish chowder

COLD SEAFOOD PLATTER &
THE BISTRO SALAD

PAN SEARED HAND DIVED SCALLOPS

Best of SKERRIES DESSERT PLATTER

COFFEE/TEA

The tasting menu is exclusive to the dining pod and seats up to 8. DRINKS AT AN ADDITIONAL CHARGE.

Booking essential