

THE HOTEL WITH A HEART

Dinner Menu



Served in the No1 Bistro or in our dog-friendly bar from 5pm
Call 01955 602323 to book your table

Food allergies and Intolerance before ordering:
please speak to our staff about your requirements.
V – Vegetarian VE – vegan GF- Gluten Free
DF - Dairy Free N – contains Nuts



THE HOTEL WITH A HEART

In the beginning

Homemade soup of the moment homemade bread V GFO

£7

Mackays traditional Cullen skink homemade bread GFO

£8

Woodland Pigeon chicory, pear and golden beetroot GF £11

Beetroot Carpaccio
Blue cheese mousse and toasted walnuts

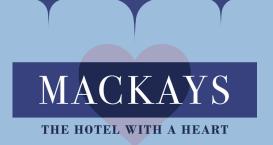
£9

Confit salmon
Cucumber, radish and lemon gel
£12

Sun Dried Tomato Arancini Tomato fondue and pesto VE

£7

Orkney Scallops
Salt baked celeriac, apple and hazelnut dressing



The Main Event

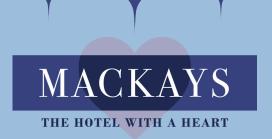
Beef Fillet Dauphinoise, tender stem brocolli, shallots and red wine jus $\pounds 28$

Mackays Double beef burger
crispy bacon, caramelised red onion, cheddar cheese,
secret burger sauce, red cabbage slaw
and hand cut chips GFO
£18

Lamb Rump
Mash Potato, Ratatouille and red wine jus
£24

Mey Selection Sirloin steak
onion rings, mushrooms, grilled tomato
and hand cut chips GFO DF
£32

Sauces £2.50 - Garlic butter - Peppercorn sauce - Red Wine sauce



The Main Event

Chicken Supreme

Asparagus, Jersey Royal potatoes, wild mushrooms and jus $\pounds 19$

Scrabster landed beer battered haddock served with hand cut chips, garden peas and tartare sauce DF \pounds 18

Duck Breast

Mash potato, red cabbage, roast beetroot and plum sauce
£23

Pan Fried Hake
Asparagus, warm tartare sauce and samphire
£20

Squash Risotto Crispy kale and parmesan £14

Mushroom Pappardelle Pasta Parmesan





Side Dishes

French fries £5

Hand cut chips £5

Truffle and parmesan fries £5

Red cabbage Coleslaw £4

Mixed vegetables £4

Sriracha fries £5

Mixed salad leaves £4

Halloumi fries £5

Dauphinoise potatoes £5

Our food is made possible with the help from our local suppliers including: Harrold Bros Butchers, Mey Selections, Scrabster Seafoods, MV Boy Andrew, Halkirk Soft Fruits, Reids of Caithness, Macdonald Bakery, Munro Fruiters





In the end

Warm Triple Chocolate Brownie vanilla ice cream and hot chocolate sauce £8

Citrus Cheesecake mango and lime salsa £8

Sticky toffee pudding toffee sauce and vanilla ice cream £8

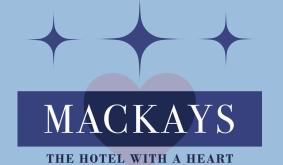
Apple crumble custard and Vanilla ice cream £8

Vanilla and Raspberry Pannacotta Raspberry Sorbet

£8

Trio of ice cream or sorbet £8

Why not try a freshly brewed coffee and perhaps a wee liquer?



Coffee

All coffee can be made De-caff

Americano £3.50

Flat White £4.00

Cappuccino £4.00

Latte £4.00

Mocha £3.50

Macchiato £4.00

Espresso £3.50

Dbl Espresso £5.00

Hot chocolate £3.50

Add a dash of syrup £1

Vanilla, Caramel, Hazelnut

Coffee and Petit Fours £5

Coffee Liqueur

£8

Whisky Tia Maria

Brandy Baileys

Rum Jameson

Cointreau Drambuie

Stroma



Tea

Pot of tea
£3
Breakfast tea
Earl Grey
Decaf tea

Herbal Tea
£3
Assam
Chamomile
Green Tea
Golden Darjeeling
Lemon & Ginger
Peppermint
Red Berries