



STARTERS

Soup of the Day (gf) <i>Ask Your server for today's soup</i>	4.95
King Scallops <i>Served with black pudding, sweetcorn puree and green leaf rocket salad.</i>	8.95
Cajun Chicken Skewers <i>Pieces of chicken breast and seasonal vegetables marinated in a Cajun spice mix, served with a green leaf salad, topped with sweet chili sauce.</i>	6.50
Smoked Salmon Salad <i>Oak smoked salmon served with a green leaf salad, quails egg and asparagus, drizzled with a lemon and capers dressing.</i>	7.50
Scottish black Pudding Bon Bons <i>Served with garlic and herb mayonnaise and a mixed leaf salad</i>	7.25
Tomato Bruschetta. (v) <i>Served with a crispy green leaf salad and a sweet glaze</i>	6.50

SIDES

Garlic Bread	2.95
Pot of Garlic Marinated Olives	3.00
Hand cut Chips	4.50
House Made Onion Rings	3.50
Side Salad in a Champagne Vinaigrette	4.50



MAINS

Slow Roasted Venison Haunch	17.50
<i>Wrapped in Parma Ham, served with mashed potato with Butternut Squash and sweet potato puree, asparagus and cranberry sauce.</i>	
10oz Ribeye Steak	21.95
<i>Served with our Handcut chips, grilled tomato, and confit herby mushrooms, with peppercorn sauce</i>	
Stuffed chicken breast	15.95
<i>Breast fillet stuffed with Spinach, Sun Dried Tomato and Mozzarella cheese wrapped in Parma ham, served with mashed potato and whisky Sauce.</i>	
Pan Fried Sea Bass	16.95
<i>Fillet of sea bass served with green beans and herb baby potatoes, garlic thyme & rosemary cream sauce.</i>	
Catch of the Day: Fish & Chips	13.95
<i>Fresh fish fried in a crispy beer batter served with house made tartare sauce, pea & mint crème fraiche, green salad and a portion of our hand cut chips.</i>	

PASTA

Grilled Chicken Tagliatelle	13.50
<i>In a creamy white wine sauce with shallots, mushrooms and chives, topped with Parsnip crisps</i>	
Vegetarian Tagliatelle (v)	11.95
<i>In a creamy white wine sauce with shallots, mushrooms and chives, topped with Parsnip crisps</i>	
Macaroni & Cheese (v)	11.50
<i>With a green leaf salad, topped with truffle Oil served with garlic bread or Hand cut chips</i>	

BURGERS

All served in a Brioche Bun with hand cut chips and house made coleslaw

The Ivy Burger	13.50
<i>A house made 6oz beef burger served with local haggis and blue cheese sauce.</i>	
The Smokey Orcadian	11.95
<i>Grilled chicken breast fillet with smoked Orkney Cheddar, smoked bacon and barbecue sauce.</i>	
The Californian (v)	11.95
<i>Roasted Aubergine served with feta cheese and house made pesto.</i>	



DESSERTS

Cheesecake of the Day 6.50

Ask your server for today's flavour

Cranachan 5.95

The traditional toasted oatmeal whisky dessert with raspberries and Scottish Shortbread

Sticky Toffee Pudding 6.50

Served hot with vanilla ice cream and hot toffee sauce

Cheeseboard 8.50

A selection of four fine cheeses served with Scottish oatcakes, onion chutney and fresh fruits

Raspberry Panna Cotta 5.95

A traditional creamy dessert served with a tangy mango sauce

HOT DRINKS

Americano	2.50
Decaff Coffee	2.50
Café Latte	2.75
Espresso / Double Shot	2.00 / 2.50
Cappuccino	2.80
Mocha	2.95
Hot Chocolate	2.75
Black Tea	2.00

SPECIALITY DRINKS

Highland Coffee	5.95
<i>Monkey Shoulder & cream</i>	
Italian Coffee	5.95
<i>Frangelico, Disaranno and hot milk</i>	
Baileys Coffee	5.95
<i>Baileys & hot milk</i>	
Spanish Coffee	5.95
<i>Liquor 43, pistachio & cream</i>	

Add any syrup from our selection for 40p extra