

SAMPLE DINNER MENU

Shetland hand dived scallops, pan seared with bacon served with a jus of white wine, garlic & parsley
£10.50 (GF)

Creamy garlic mushrooms with a hint of chilli accompanied with freshly baked petite pain
£6.00 (V)

Breaded Cockburn haggis & tatties cakes with a cream of whisky sauce
£7.50

Succulent prawns in cased in a Portsoy smoked salmon parcel resting on a bed of dressed leaves
£9.00 (GF)

Oakwood's homemade chicken liver pate served with warm toast
£6.50

Mixed seafood medley of halibut, cod, haddock, monkfish & salmon in a creamy sauce fragrant with tarragon & chervil, green beans & fondant potatoes
£27.00 (GF)

Orkney Aberdeen Angus Fillet steak, cooked to your liking served on a bed of mustard mash drizzled with pan juices accompanied by baby tomatoes on the vine, mushrooms & garlic pea puree
£28.00 (GF)

Pan fried Scottish chicken breast accompanied with bacon jam, red wine & garlic puree & butternut squash & ginger mash, finished with madeira gravy
£20.00 (GF)

Cabbage & chestnut bake with a glaze of white truffle & balsamic accompanied by white bean mash & buttered batons of carrot
£20.00 (V) (GF)

Mustard, honey & chilli marinated breast of duck served with a timbale of dill flavoured rice and green vegetables
£22.00 (GF)

Cranachan
A truly Scottish sweet of whipped cream with whisky, honey toasted oatmeal & raspberries
£6.00

Homemade Orkney fudge cheese cake
£5.50

Hot chocolate fudge cake with a choice of double cream, clotted cream or ice cream
£6.00

Luxury bread and butter pudding rich with sultanas & amaretto served with a choice of custard, ice cream or clotted cream
£7.00