

12TH NOVEMBER 2024

Homemade Soup served with a Busta Bannock 6.25

Sweet Marinated Orkney Herring Fillets served with Sour Cream 7.95

Deep Fried Potato Skins coated in a rich Orkney Cheddar Cheese Sauce 6.25

Busta's Own Chicken Liver Pate served with a Mixed Berry Sauce & Skibhoul Oatcakes 7.95

Poached Pear in a Mixed Spice & Red Wine Syrup accompanied by Refreshing Fruit Sorbet 6.25

North Atlantic Pink Prawns coated with Marie Rose Sauce & served with Homemade Bread 8.50

Vegan Mixed Bean & Chickpea Casserole 14.95

Chinese style Sirloin Beef in a Honey & Chilli Sauce 21.95

Tagliatelle Pasta coated in a Creamy White Wine & Button Mushroom Sauce 14.95

Haddock Deep Fried in Lerwick Brewery Batter or Breadcrumbs served with Tartar Sauce 19.95

12oz Aberdeen Angus Sirloin with a White Wine & Mushroom or Cracked Black Peppercorn Sauce 26.95

Homemade Aberdeen Angus Beef & Orkney Cheddar Cheese Lasagne with Garlic Bread 16.95

Shetland Beef prepared in a Cracked Black Peppercorn Gravy topped with Puff Pastry 19.95

Irish Stew Style Gremista Farm Lamb prepared in a Root Vegetable & Thyme Gravy 18.95

Fillet of Local Salmon drizzled with Fresh Parsley & Garlic Butter 19.95

Chicken Breast prepared in a Button Mushroom Gravy 17.95

All Main Courses are served with a choice of two sides from below:

French Fries ~ Potato Wedges ~ Boiled Baby Potatoes ~ Baked Potato

Mashed Potato ~ Rice ~ Coleslaw ~ Salad ~ Fresh Vegetables

Meringue Nest filled with Mixed Berries & Chantilly Cream 6.75

Decadent Chocolate Brownie 6.25

Sticky Toffee Pudding 6.25

Fresh Fruit Salad 5.25

Fruit Crumble 6.25

Cheesecake 6.75

All Desserts served with either Shetland Cream or Mackie's Ice Cream

For any allergy information please speak to your server

All Courses are Available in Half portions