

Homemade Soup served with a Busta Bannock 6.25

Handmade Peppered Mackerel Pate served with Skibhoul Oatcakes 8.25

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

In House Cured Traditional Shetland Gravlax served with Homemade Bread 8.50

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

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

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

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Vegan Meatloaf served with an Onion & Garlic Gravy 14.95

Shetland Beef prepared in a Guinness Gravy topped with Puff Pastry 19.95

Moroccan Style Gremista Farm Lamb Prepared in an Apricot & Almond Sauce 18.95

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

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

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

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

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

Chicken Breast prepared in a Hoi Sin & Sweet Chilli Sauce 17.95

Vegan Red Kidney Bean Chilli 14.95

**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 ~ Vegetables

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Decadent Chocolate Brownie 6.25

Sticky Toffee Pudding 6.25

Fruit Crumble 6.25

Cheesecake 6.75

Fruit Salad 5.25

**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**