

Homemade Soup served with a Busta Bannock 6.25
Sweet Marinated Herring Fillets served with Soured Cream 7.95
Smoked Peppered Mackerel Pate served with Skibhoul Oatcakes 8.50
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 Berry Sauce & Skibhoull Oatcakes 8.50
Poached Pear in a Vanilla & Cinnamon Syrup accompanied by Refreshing Fruit Sorbet 6.25
North Atlantic Pink Prawns coated in a Marie Rose Sauce served with Homemade Bread 8.50

Vegan Green & Red Lentil Dhal 14.95
Gremista Farm Lamb prepared in a Honey & Mint Sauce 18.95
Tagliatelle Pasta coated in a White Wine & Button Mushroom Sauce 14.95
Shetland Beef prepared in a Red Wine Gravy topped with Puff Pastry 19.95
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
Baked Shetland Salmon Fillet drizzled with a Garlic & Parsley Butter 19.95
Vegan Nut Roast finished with a Tomato & Herb Salsa 14.95
Chicken Breast prepared in a Garlic & Herb Cream 18.95

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

French Fries ~ Potato Wedges ~ Boiled Baby Potatoes ~ Baked Potato
Mashed Potatoes ~ Rice ~ Coleslaw ~ Salad ~ Vegetables

Fruit Salad 5.25
Cheesecake 6.75
Fruit Crumble 6.25
Sticky Toffee Pudding 6.25
Decadent Chocolate Brownie 6.25

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