



ORCADIAN  
RESTAURANT

MENU

AYRE  
HOTEL



# ORCADIAN

RESTAURANT

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## PEEDIES

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<b>Shetland Mussels</b> Naturally rope grown in the clear waters of Shetland <i>Marinière, dipping bread</i>	£8.50 / £16.00*
<b>Smoked Salmon and Crab Timbale</b> From the Island of Westray, Orkney <i>Raddish, heirloom tomato, herbs, pumpkin seeds, lemon dressing</i>	£8.50
<b>Haggis, Neeps &amp; Tatties</b> A traditional Scottish favourite <i>Whisky cream sauce</i>	£7.50

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## STARTERS

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<b>Chef's Homemade Soup</b> <i>Warm bread</i>	£5.50
<b>Bere Bannocks</b> Traditional bread, local to Birsay, Orkney <i>Olives, balsamic, olive oil</i>	£4.50
<b>Grilled Chicken Skewer</b> <i>Jerk spices, sour cream</i>	£7.50
<b>Deep Fried Grimbister Cheese</b> Produced using fresh milk from cattle grazed on local low undulating farmland <i>Mixed leaves, House chutney</i>	£5.50

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## SALADS

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<b>Seafood Salad</b> Local catch of the day <i>Potato salad</i>	£14.95 / £27.95*
<b>Burrata</b> <i>Parma ham, tomato, balsamic</i>	£6.50
<b>Superfood Salad</b> <i>Quinoa tabbouleh, tahini dressing</i>	£7.50
<b>Bacon &amp; Brie</b> <i>Crushed potatoes, Dijon mustard, honey vinaigrette</i>	£7.50
<b>Grilled Chicken Caesar</b> <i>Croutons</i>	£7.50 / £12.50*

\* Served as a starter or a main dish



# ORCADIAN RESTAURANT

## MAINS

### SEA

<b>Locally Dived Scallops</b> <i>Pea puree, garlic butter</i>	£7.50 / £15.00*
<b>Panfried Seabass</b> Sustainably fished in the North Sea off the Shetland Islands <i>Crushed new potatoes, romesco sauce</i>	£13.50
<b>Westray Crab Linguini</b> <i>Shaved Parmesan, rocket</i>	£14.50
<b>Pan-seared Tuna Steak</b> Sustainably fished in the North Atlantic Ocean <i>Bearnaise, champ</i>	£14.95

### FARM

<b>Highland Sirloin Steak</b> Grass-fed Highland beef, traditionally matured <i>Mushroom, chips, peppercorn sauce</i>	£20.95
<b>Lamb Rack</b> Reared in the traditional way, on a family-run farm <i>Champ, seasonal vegetables, red wine jus</i>	£22.95
<b>Orkney Fillet Steak</b> Aged for 28 days <i>Portobello mushroom, onion rings, chips, peppercorn sauce</i>	£24.95
<b>Grilled Cajun Chicken</b> <i>Sautéed potatoes, chimichurri</i>	£13.50

### GARDEN

<b>Lentil Bolognese</b> <i>Creamed sauce</i>	£12.50
<b>Braised Tofu</b> <i>5 Spice stir fried vegetables</i>	£11.50
<b>Stir Fry Greens</b> <i>Tossed wokked greens, ginger scented rice, teriyaki sauce</i>	£10.50

## WEE SIDES

<b>Mixed Salad</b> <i>Pesto dressing</i>	£4.00
<b>Twice Cooked Chips</b>	£4.00
<b>Hasselback Potatoes</b> <i>Dill, sour cream, chives</i>	£4.50
<b>Wokked Greens</b> <i>Asparagus, broccoli spears, sugarsnap peas &amp; teriyaki sauce</i>	£4.50
<b>Rocket Parmesan</b> <i>Wild rocket with shavings of Parmesan</i>	£4.50
<b>Olives</b>	£3.50

## DESSERTS

<b>Eton Mess</b> <i>Strawberries</i>	£6.50
<b>Signature Toffee Pudding</b> <i>Orkney vanilla ice-cream</i>	£6.50
<b>Coconut Cheesecake</b> <i>Mango, lime, mint</i>	£7.50
<b>Cheese Selection Platter</b> <i>Oatcake, House chutney, grapes, apple</i>	£8.50
<b>Duo of Orkney Ice-cream</b> <i>Vanilla, Strawberry, Chocolate, Orkney Fudge</i>	£5.00

\* Served as a starter or a main dish

For a full list of allergens  
please scan the QR code or  
speak to a member of our team

