



ROYAL HOTEL
STROMNESS

The Haven

(serving Wednesday-Sunday from 5.30pm)

£49 per person

Appetiser

Gazpacho Bloody Mary

Starter

Fennel and quinoa salad

Hand dived scallops, cider braised chorizo, Iberico ham croquette, cherry braised rhubarb and parsnip puree

Duo of venison and North Ronaldsay lamb terrines, apricot puree and Royale sauce

Westray crab cake, crab brioche sandwich, brown crab mousseline, avocado and black olive tartare, confit tomato

To follow

Soup of the day

Mains

Courgette and almond cannelloni, almond milk velouté, baked pine nuts

Slow cooked Stromness lobster with lobster butter and coconut milk lobster bisque foam

North Atlantic cod fillet, garlic, white wine and parsley emulsion, cod brandade and warmed spinach

Soya and honey lacquered seared duck breast, roast celeriac and braised spring onions

Charcoal grilled Orkney ribeye steak, Orkney smoked cheddar pie, wild mushrooms, dried cherry tomatoes with red wine jus

Dessert

Lemon tart, lemon curd, and Orkney lemon curd ice-cream

Triple layered chocolate tart with orange compote

Vegan rhubarb panna cotta with rhubarb compote

Original Orkney ice-cream with seasonal fruit compote

Haven cheeseboard

If you have any special dietary requirements or allergies please advise your server before ordering.
Please note menus may change according to availability of produce, season and demand