



SEASONAL MENU

STARTERS

Breaded Goats Cheese, beetroots, sorrel, walnuts	15
Cullen Skink, homemade bread (as main £19)	13
Haggis Bon Bons, whisky sauce	14
Local Crab Salad, apple, curry mayonnaise	16
Shetland Scallops, black pudding, rhubarb, sorrel	20
Salt & Pepper Calamari, chillies, lime, coriander, garlic mayo	14

MAINS

Shetland Mussels, shallots, carrots, cider, bay, with hand-cut chips	25
Fraser Brother's Sirloin Steak (12oz), sautéed potatoes, portabello mushroom, baked tomato, truffle butter	42
Scottish Cod, green split pea puree, salsify, curry sauce, gin & tonic batter bits	30
Slow Braised Pork Belly, mashed potatoes, red cabbage, ginger sauce	26
Roasted Celeriac Risotto, kale, pecan pesto	28
Stone Bass, fondant potato, charred leeks, langoustine sauce	32

DESSERTS

Blood Orange Baked Alaska	15
Chocolate Cremeaux, salted caramel, orange	13
Lemon Posset; set lemon cream, lemon curd, cake, honeycomb	12
Vanilla Mousse, poached rhubarb, blood orange sorbet	14
Isle of Mull cheddar, Cromarty plum chutney, toasted sunflower bread	14
Sticky Toffee Pudding, butterscotch, double cream	13

All our ingredients are sourced from local butchers, fishmongers and vegetable suppliers. All items subject to change and availability. We accommodate most dietary requirements so please do not hesitate to ask us. We do prepare nuts in our kitchen and take every precaution to avoid contamination but are unable to guarantee a nut free environment.

A discretionary 10% gratuity is added to parties of 8 or more. All gratuities go directly to our team. Thank you for visiting Sutor Creek!



Sutor Creek pizzas are cooked directly on stone in our wood-fired oven. The dough for our pizza bases is freshly made on the premises each day using flour, water, olive oil, yeast and a little salt. Our pizzas are hand-rolled then topped with sauce that is simply tomatoes, fresh basil, garlic and mozzarella cheese.

PIZZAS

SPICY CHICKEN: Spicy chicken, sweetcorn, caramelized onion, parsley (new hotter recipe)	18.50
THE BLACK ISLER: Local haggis, black pudding, bacon, mushrooms	21.95
DELUXE MARGHERITA: Tomato sauce, buffalo mozzarella, sun dried & cherry tomatoes, basil	16.95
GREGORS: Pepperoni, sun dried tomatoes, buffalo mozzarella, red onions, olives, fresh basil	19.50
CPJ: Chorizo, pepperoni, jalapenos, Nduja paste	18.50
THE SUTOR: Parma ham, artichoke hearts, spinach, olives, garlic	19.50
GOATS CHEESE: Goats cheese, Parma ham, caramelized onions, rocket, balsamic glaze	19.50
BBQ BEEF: BBQ sauce base, BBQ beef, bacon, jalapenos, onions, chillies, buffalo mozzarella	19.50
THE FIRTH: Prawns, squid, mussels, anchovies, capers, ricotta, rocket, lemon	21.95
MARGHERITA: Our classic Sutor Creek sauce and mozzarella	15.00
GREEK: Feta, olives, roasted peppers, onions, fresh tomato, oregano, balsamic glaze	19.00
PEPPERONI: Spicy pepperoni	17.00
HAWAIIAN: Parma ham, sliced ham, chunks of fresh pineapple	18.50
THE HIGHLANDER: Black Pudding, venison salami, chicken, shredded pork, bacon, buffalo mozzarella and fresh thyme.	21.95
ROASTED VEGETABLES: Roasted vegetables, fresh rocket, roast hazelnuts, rocket pesto	18.50

ADD ON OR CREATE YOUR OWN:

Vegetable £1.50, Meat or Seafood £2.50, Gluten Free Base £2, Vegan Cheese £1.50

STARTERS & SIDES

ANTIPASTO: Venison salami, chorizo, Parma Ham, olives, artichokes, sun-dried tomatoes, basil	16
Hand-cut Chips/Cheesy	5/6
Dirty Chips; chips, bacon, cheese sauce, jalapenos, spring onions	8
Homemade cheesy garlic flatbread	6
Mixed olives	6

KIDS MENU

Pizza: Choice of 6" margherita with two toppings, Cheesy Pasta or Pasta with Tomato Sauce. Drink; choice of milk, apple, orange juice or water, Dessert: Tub of ice cream or Empire Biscuit (suitable for 8 and under) 15