

THE BAY
BRASSERIE

AT THE LERWICK HOTEL

OPENING HOURS

Monday - Saturday

Lunch 12.00 – 2.00pm

Dinner 5.30 – 9.30pm

Sunday

Lunch 12.15 – 2.00pm

Dinner 5.00 – 9.30pm

An Extensive Selection
of Wines Available

The Lerwick Hotel
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Lerwick
Shetland
ZE1 0RB

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www.shetlandhotels.com

WHILE YOU WAIT..

Soft Bread Sticks

Crusty Seeded Rye Bread served with Balsamic
Vinegar & Basil Oil Dips

£2.45

Nibble Bowl

Selection of Mixed Mediterranean Black & Green Olives

£1.75

Tostadas

Tomato, Spinach & Spice Tostadas served with Cheddar,
Cream Cheese & Sweet Chilli Dip

£2.75

STARTERS

Soup

Chef's own Freshly Prepared Soup of the Day served with
Crusty Rye Bread (GF bread available on request)

£4.95

Parsnip, Apple & Brie Soup (V) (GF)

Creamy Parsnip Soup Flavoured with Fresh Apple & Brie
GF Bread available on request

£4.95

Waldorf Salad (V)(GF)

A twist on a classic Fresh Grapes in Apple Jelly served with
Walnut & Celery Salad with Apple Snow

£6.50

Duck Liver & Gin Parfait

Chefs Own Duck Liver & Gin Parfait flavoured with Juniper &
Thyme served with Ciabatta Toasts & Gherkin Salad

(Gluten Free Option Available)

£7.50

Strawberry, Melon & Parma Ham Salad (GF)

Fresh Strawberries, Galia Melon & Parma Ham Salad Drizzled
with a Chocolate Balsamic Dressing

£7.25

If you have any specific allergy or dietary requirements please advise
your server & our Chef will be happy to advise or suggest alternatives

STARTERS

Smoked Salmon & Avocado (GF)

Wafer Thin Smoked Shetland Salmon & Fresh Avocado
Topped with a Poached Egg & served with a
Lemon & Herb Vinaigrette

£7.95

Surf & Turf

Black Pudding Grilled & topped with a Medallion
of Fillet Steak, Green lip Mussel in Shell served Garnished
with a Tiger Tail Prawn, Lemon & Cherry Tomato Skewer
(Gluten Free Option Available)

£8.95

Shetland Mussels (GF)

Fresh Mussels Harvested from the West Coast of Shetland
Simmered in a Creamy Lemongrass, Ginger & Coconut Sauce

£7.95

Garlic Bread & Smoked Mozzarella Bites

Smoked Mozzarella Encased in Garlic Bread
served with a Roast Red Pepper & Tomato Dip

£6.50

King Prawns

Crisp Pastry Basket filled with Avocado, Tomato & Coriander Salsa
topped with Pan-Fried King Prawns in Cajun Marinade,
drizzled with Cool Yoghurt Dressing

£7.95

Black Pudding Bon Bons

Black Pudding Bon Bons in a Panko Crumb served with
Chefs Own Chorizo Jam

£6.50

Pea & Honey Roast Gammon Salad

Pea & Honey Roast Gammon served with Pea Soup
topped with a Crispy Poached Egg

(Gluten Free Option Available)

£7.50

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Deep Fried Haddock

Fillet of Fresh Haddock Deep Fried in Chef's Special Batter served with Thick Hand Cut Chef's own Chips & a Ramekin of Peas, Pancetta & Red Onion

£14.95

Pan Roasted Halibut

Pan Roasted Halibut Steak Cooked on the Bone with Fennel Croquettes & Pernod Velouté

£18.95

King Prawn Linguine

Pan fried King Prawns in a Creamy White Wine & Parsley Sauce with Linguine Pasta garnished with Fresh Shetland Mussels

£16.95

Confit of Duck (GF)

Confit of Duck served with a Green Peppercorn Sauce, Braised Red Cabbage, Potato Gratin & Caramelised Apple

£17.00

Smoked Chicken & Mango (GF)

Breast of Smoked Chicken served with a Mango & Papaya Sauce, Chargrilled Corn on the Cob & Baked Sweet Potato

£16.95

Venison Steak (GF)

Venison Steak Char-grilled and served with a Blue Cheese & Broccoli Puree, Red Wine Jus & Dauphinoise Potato

£17.50

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MAINS

Finnan Haddie

Locally Baked Bannock, Toasted & served with Layers of Smoked Haddock , Black Pudding & Crispy Bacon topped with a Lightly Poached Egg & accompanied by a Cheddar & Chive Sauce

£14.95

Fillet Mignon

Small Fillet Steak wrapped in Streaky Bacon Char-grilled to your preference & served on toasted Ciabatta topped with Black Pudding served with Wild Mushroom & Truffle Cream Sauce

£22.95

Leek & Gammon Crumble

Honey Roast Gammon & Leeks in a Creamy Sauce topped with a Savoury Cheddar Crumble served with Vine Roasted Cherry Tomatoes, Broccoli Florets & Rosemary & Thyme Gratin

£14.95

Steak Ciabatta

Toasted Ciabatta filled with Minute Steak, Bacon, Lettuce, Tomato & Mozzarella served with Hand cut Chips, Small Salad & Onion Chutney

£17.95

Island Platter

Chefs Fresh Salad Selection with Smoked Shetland Salmon, Herring Roll Mop, Smoked Shetland Mackerel, Prawns in Sweet Chilli Sauce, Chefs Own Salt Beef, Selection of Smoked Orkney Cheeses & Fresh Shetland Bannock

£19.50

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Surf & Turf

Fillet Mignon Cooked to your liking Served with Tiger Prawns in Tempura Batter, Asparagus Spears, Hand-Cut Chips & Garlic Cream Sauce

£21.95

Halloumi Brochettes (V) (GF)

Halloumi & Vegetable Brochettes Char-Grilled & served with Chefs own Mango Salsa & Baked Sweet Potato

£14.95

Fillet Steak Balmoral

6oz Fillet served set on Leek & Potato Cake topped with Scottish Haggis & served with Whisky Cream Sauce

£23.95

Quinoa Stuffed Aubergine (V) (GF)

Baked Aubergine stuffed with Sunblush Tomato, toasted Pine Nuts, Garlic, Spinach & Quinoa served with Lemon Yoghurt Sauce & Dressed Salad

£13.95

Chicken Supreme

Plump Supreme of Chicken Oven Roasted served with Haggis Spring Roll, Brunoise of Potato & Turnip and Whisky Sauce

£14.95

Hot Fish Platter

Battered Haddock Goujons, Plaice Fillet in Lemon Pepper Crumb, Monkfish & Sweet Pepper Skewers, Fresh Shetland Mussels in Garlic White Wine Jus served with Dressed Salad & a Timbale of chefs own Tartare Sauce

£17.50

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Steaks (GF)

Your choice of Sirloin, Fillet or Ribeye Char-grilled to your liking,
served with Small Salad & Chips

Sirloin 6 oz.	£17.95
Sirloin 10 oz.	£19.95
Ribeye 10 oz.	£22.95
Fillet 6 oz.	£21.50
Add your choice of Garni	£2.75

Chef's battered Onion Rings & Sautéed Mushrooms

Or Add Your Choice Of Sauce

Drambuie, Honey B.B.Q (GF)	£2.50
Creamy Peppercorn (GF)	£2.50
Whisky	£2.50

Side Orders

If you wish any of the following please inform
at time of ordering

Garlic Bread	£2.45
Coleslaw	£1.95
Onion Rings	£2.50
Mushrooms	£2.50
Cheesy Garlic Bread	£2.75
Chips	£2.30
Chef's Fresh Vegetables	£2.45

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PUDDINGS

Caramel Panacotta

Light Caramel Panacotta served with Chef's
own Gingerbread Ice-Cream
& Salted Caramel Chocolate Sauce
(GF available on request)

£7.25

Sticky Orange Polenta Cake (GF)

Chefs own Sticky Orange Polenta Cake served
with a Scoop of Vanilla Ice-Cream

£6.95

White Chocolate Pavlova (GF)

Crisp Meringue Nest Filled with White Chocolate Mousse
topped with Chefs Own Fudge & Salted Caramel Sauce

£6.50

Neapolitan Cheesecake

Chocolate Biscuit Base topped with a Trio of Strawberry,
Chocolate & Vanilla Cheesecake served with Clotted Cream

£6.95

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PUDDINGS

Strawberry Brulee Tart

Crisp Strawberry Pastry Tart Filled with Vanilla Brulee
& Topped with Fresh Strawberries

£6.95

Cheese Slate

Selection of Scottish Cheeses, Brie & Sticky
Toffee Cheddar served with Shetland
Oatcakes & Chef's own Chutney
(GF available on request)

£8.95

Lemon & Prosecco Syllabub

Light Limoncello & Mascarpone Cream
Flavoured with Prosecco & served with
Amaretti Biscuits & Raspberry Sorbet

(GF available on request)

£6.50

Sticky Toffee Pudding

Timeless Classic Chef's own Sticky Toffee
Pudding served smothered in our own
Hot Toffee Sauce & served
with Cream or Ice-Cream

£6.95

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Liqueur Coffees

Irish (Irish Whisky)	£6.50
Gaelic (Scottish Whisky)	£6.50
Calypso (Tia Maria)	£6.50
Charlie (Drambuie)	£6.50
French (Brandy)	£6.50
Jamaican (Dark Rum)	£6.50

Flavoured Coffees

Perfected during the coffee revolution in Seattle.

Try one of our non-alcoholic coffees topped with whipped cream

Select from:

-Chocolate	£3.50
-Hazelnut	£3.50
-Cinnamon	£3.50
-Vanilla	£3.50
-Caramel	£3.50

Beverages Tea

(Pot of Tea for One)

Traditional	£2.35
Earl Grey	£2.45
Camomile	£2.45
Darjeeling	£2.45
Fruit Tea	£2.45
Peppermint	£2.45

Coffee

Cup of Freshly Brewed Coffee	£2.35
Cappuccino Coffee	£2.45
Espresso	£2.35

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