

3 COURSES

FESTIVE MENU

£35 P.P.

STARTER

HALLOUMI TACOS 🌱🌱

Blackened Cajun spiced halloumi served in a soft tortilla with crisp vegetables, tomato salsa and guacamole.

BERTIE'S SEAFOOD CHOWDER 🌱🌱🌱🌱🌱🌱

(gluten free available)

A selection of fish and seafood cooked in a broth of root vegetables and sweetcorn. Finished with cream and served with crusty bread.

HAGGIS SPRING ROLLS 🌱

Locally produced haggis in crispy pastry, served with our own sweet chilli sauce.

SALT AND PEPPER SQUID 🌱🌱🌱🌱

(gluten free available)

Succulent pieces of squid, lightly coated in seasoned flour then deep fried. Served with garlic mayonnaise and a wedge of lemon.

MACARONI CHEESE CROQUETTES 🌱🌱🌱🌱🌱

Mac n cheese pasta encrusted in breadcrumbs & fried with Bertie's Slaw, with beetroot ketchup.

SHETLAND MUSSELS 🌱🌱🌱🌱

Steamed in white wine & finished with garlic, parsley & cream. Served with crusty bread & butter.

MAINS

BATTERED FILLET OF HADDOCK 🌱🌱🌱🌱🌱🌱

(gluten free available)

Served with twice cooked chips and tartare sauce.

STEAK PIE 🌱🌱🌱

Tender pieces of braised steak, slow cooked in gravy and encased in puff pastry. Served with garden peas and twice cooked chips or mash.

BERTIE'S VEGAN BURGER 🌱🌱

Plant based vegan patty served with spiced vegan cheese on a toasted brioche bun with tomato and cos lettuce. Served with twice cooked chips.

BAKED COD 🌱🌱🌱🌱

Served with lemon & herb butter, twice cooked chips & tartare sauce.

ROAST TURKEY 🌱🌱🌱🌱

White and brown turkey meat rolled and filled with a sage and onion stuffing. Served with chips, mixed vegetables, pigs in blankets and topped with gravy.

BERTIE'S FISH CURRY 🌱🌱🌱🌱🌱🌱

A Malaysian style curry made with our own blend of spices, a selection of fish and seafood, finished with coconut milk and served with coriander rice.

DESSERTS

STICKY TOFFEE PUDDING 🌱🌱🌱🌱

Handmade and served with toffee sauce and ice cream.

DEEP FRIED CHRISTMAS PUDDING 🌱🌱🌱🌱🌱

Served with Brandy custard.

CHOCOLATE BROWNIE SUNDAE 🌱🌱🌱

Soft ice cream topped with gluten free brownie bites, chocolate sauce, chocolate honeycomb, & a chocolate straw.

RASPBERRY SORBET 🌱

(Vegan friendly)

A light zingy raspberry sorbet served with a mixed berry compote.

🌱 VEGETARIAN 🌱 PEANUTS 🌱 NUTS 🌱 SESAME SEEDS 🌱 CEREALS CONTAINING GLUTEN
🌱 CRUSTACEANS (SHELLFISH) 🌱 FISH 🌱 MOLLUSCS (SHELLFISH) 🌱 SULPHUR DIOXIDE
🌱 EGGS 🌱 MILK 🌱 MUSTARD 🌱 LUPIN 🌱 SOYA 🌱 CELERY

2 COURSE - STARTER & MAIN

FESTIVE MENU

£25 P.P.

STARTER

HALLOUMI TACOS 🌱🥚

Blackened Cajun spiced halloumi served in a soft tortilla with crisp vegetables, tomato salsa and guacamole.

BERTIE'S SEAFOOD CHOWDER 🐠🐟🐚🐌🥚🌱

(gluten free available)

A selection of fish and seafood cooked in a broth of root vegetables and sweetcorn. Finished with cream and served with crusty bread.

HAGGIS SPRING ROLLS 🌱

Locally produced haggis in crispy pastry, served with our own sweet chilli sauce.

SALT AND PEPPER SQUID 🐠🥚🐚🐌

(gluten free available)

Succulent pieces of squid, lightly coated in seasoned flour then deep fried. Served with garlic mayonnaise and a wedge of lemon.

MACARONI CHEESE CROQUETTES 🌱🥚🐠🐟🐚🐌

Mac n cheese pasta encrusted in breadcrumbs & fried with Bertie's Slaw, with beetroot ketchup.

SHETLAND MUSSELS 🐠🥚🐚🐌⚠️

Steamed in white wine & finished with garlic, parsley & cream. Served with crusty bread & butter.

MAINS

BATTERED FILLET OF HADDOCK 🐠🥚🌱🐟🐚⚠️

(gluten free available)

Served with twice cooked chips and tartare sauce.

STEAK PIE 🥚🌱⚠️

Tender pieces of braised steak, slow cooked in gravy and encased in puff pastry. Served with garden peas and twice cooked chips or mash.

BERTIE'S VEGAN BURGER 🌱🥚

Plant based vegan patty served with spiced vegan cheese on a toasted brioche bun with tomato and cos lettuce. Served with twice cooked chips.

BAKED COD 🐠🌱🐟🐚

Served with lemon & herb butter, twice cooked chips & tartare sauce.

ROAST TURKEY 🌱🌱⚠️🥚

White and brown turkey meat rolled and filled with a sage and onion stuffing. Served with chips, mixed vegetables, pigs in blankets and topped with gravy.

BERTIE'S FISH CURRY 🐠🐟🐚🐌🌱🥚

A Malaysian style curry made with our own blend of spices, a selection of fish and seafood, finished with coconut milk and served with coriander rice.



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🐠 CRUSTACEANS (SHELLFISH) 🐟 FISH 🐚 MOLLUSCS (SHELLFISH) ⚠️ SULPHUR DIOXIDE
🥚 EGGS 🌱 MILK 🌱 MUSTARD 🌱 LUPIN 🌱 SOYA 🌱 CELERY

2 COURSE - MAIN & DESSERT

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£25 P.P.

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Served with garden peas and twice cooked chips or mash.

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Served with chips, mixed vegetables, pigs in blankets and topped with gravy.

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(Vegan friendly)

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EGGS MILK MUSTARD LUPIN SOYA CELERY