

**SOUP** 11am-3.30pm

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**Soup of the day** Served with Beremeal cob 5.50

**Soup and bloomer sandwich** 9.50

**Cullen Skink soup** Served with Beremeal Bannock 7.00

**TOASTED ARGOS BAKERY CIABATTA SANDWICHES** 11am-3.30pm

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**Flett's of Orkney roast beef** | Westray red onion chutney, seasonal salad 6.50

**Morangie brie (vg)** | Orkney Isle Preserves tomato chutney, wholegrain mustard mayonnaise, spinach 6.50

**Skara Brae club** | Roast turkey, Flett's of Orkney streaky bacon, Orkney cheddar, wholegrain mustard mayonnaise, seasonal salad 6.50

**PLATES AND PLATTERS** 11am-3.30pm

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**Standing Stones cheese plate** 10.50

Orkney Cheddar, Orkney extra mature Cheddar, smoked Orkney Cheddar with cracked pepper, Orkney Isle Preserves chutney, Beremeal Bannock, Argos Bakery oatcakes and smoked cheese biscuits

**Orkney meat and fish platter** 12.00

Flett's of Orkney smoked ham, roast beef and turkey, Jollys of Orkney hot smoked salmon, pickled onions, Orkney Isle Preserves spiced tomato chutney, Beremeal Bannock

**Ploughman's** 11.50

Flett's of Orkney smoked ham, roast beef, Orkney Cheddar, beetroot, pickled onions, Orkney Isles Preserve chutney, Beremeal cob

**GRAB AND GO SANDWICHES**

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**Orkney Cheddar and Orkney Isle Preserves chutney baguette** 5.25

**Ham and cheese baguette** 5.25

**Middle Eastern Mezze wrap, sriracha tahini, hummus, falafel and spinach** 4.95

**Roast chicken and lemon aioli baguette** 5.50

**Tuna and cucumber bloomer** 4.50

**Egg mayonnaise, tomato and chive bloomer** 4.50

**Bacon, lettuce and tomato bloomer** 4.50

**Cheese and tomato bloomer** 4.00

**Vegan cheese and salad bloomer** 4.50

**SALADS AND POTS**

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**Flett's of Orkney ham and Orkney Cheddar Ploughman's box** | Argos Bakery oatcakes, Orkney Isle Preserves, mixed leaf salad 8.00

**Plant Power box** | Roast squash, falafel, pomegranate, toasted seeds 7.50

**Wholewheat pesto pasta salad** | tomato, spinach, Parmesan 6.00

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(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Our menus use the very best Scottish produce where possible. Not only does this support local suppliers but is good for the environment as it reduces food miles.

Every purchase made in the café today supports the work of Historic Environment Scotland.

## KIDS

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**Kids box 5.50**

Orkney ham or Orkney Cheddar sandwich,  
piece of fruit or vegetable sticks,  
Pom Bear crisps,  
water, milk or carton of fruit juice

**Kids soup 3.25**

## CAKES

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**Homemade fruit and plain scones, butter,  
Orkney Isle Preserves jam 3.50  
Add clotted cream 1.10**

**Shortbread 3.00**

**Beremeal shortbread 3.00**

**Apple tea loaf 3.00**

**Rocky Road 3.00**

**Muffins 3.00**

**Gingerbread 3.00**

**White fudge frosty 3.00**

**Brownie 3.00**

**Carrot cake 3.75**

**Flapjack 3.00**

**Snuff box 3.00**

**Victoria sponge 3.75**

## SNACKS

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**Tunnock's wafers 1.10**

**Tunnock's tea cakes 1.10**

**Fresh fruit 0.90**

**Real crisps 1.25**

**Lazy Day award winning free-from Scottish bakery  
cakes 2.75**

## DRINKS

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**Pot of whole-leaf tea 2.80**

English breakfast, Earl Grey, Peppermint, Lemongrass and ginger, Oriental sencha, Chamomile,  
Elderflower and lemon, Blood orange rooibos, Mango and strawberry

**Espresso single / double 2.20 / 2.80**

**Macchiato single / double 2.30 / 2.90**

**Americano 2.95**

**Latte / Cappuccino / Flat white 3.40**

**Mocha / Hot chocolate 3.70**

**Indulgent hot chocolate 3.85**

**Flavoured syrup shot 0.70**

**Soft drinks**

Coca Cola / Diet Coke / Irn Bru / Sugar Free Irn Bru 2.00

San Pellegrino 2.00

Strathmore still / sparkling mineral water 1.95

Orange / apple juice 1.50

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