

the foveran

RESTAURANT WITH ROOMS

STARTERS

ROASTED CARROT & APPLE SOUP

crème fraiche, smoked olive oil (V) £4.75

PAN SEARED ORKNEY SCALLOPS

with chimichurri butter & larva cakes £9.50
available as a main course £24.00

CRAB PATE

lightly spiced with homemade oatcakes £8.50

BAKED CAULIFLOWER & SMOKED CHEESE SOUFFLE, (V)

with sourdough toast £7.50
available as a main course £14.50

CRISPY ORKNEY GRIMBISTER CHEESE (V)

accompanied with spiced tomato & sweet pepper chutney £7.50

CARPACCIO OF BEEF

with rocket, parmesan & reduced balsamic £8.00

SERVED WITH HOMEMADE BREAD ROLLS & BEREMEAL BANNOCK

MAIN COURSES

THE FOVERAN FILLET

Orkney reared steak topped with caramelised onions, haggis and a light lattice of puff pastry, served with whisky cream sauce £29.00

ORKNEY PRIME FILLET STEAK 8oz £28.00

ORKNEY PRIME RIB EYE STEAK 12oz £24.00

Served with chimichurri or garlic butter or whisky or peppercorn sauce

CATCH OF THE DAY £POA

ORKNEY LOIN OF LAMB

with plum & rhubarb sauce, herb potato cake £24.00

BREAST OF CHICKEN

with cream cheese, bacon & leeks, white wine & tarragon sauce £16.00

CHICKPEAS & VEGETABLES IN A TOMATO & BASIL SAUCE TOPPED WITH A NUTTY CRUMBLE (V) £14.50

SERVED WITH SEASONAL VEGETABLES & POTATOES

SIDES PER PERSON:

Humes Orkney smoked olives £2.00

Homemade bread & bannocks £1.50

Chips £3.00

House salad £3.00

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DESSERTS

CHOCOLATE FONDANT

with mango & orange ice cream £6.75

TOFFEE APPLE STRUDEL

with fresh custard £6.75

SCAPA SKIREN WHISKY CRANACHAN CHEESECAKE

with raspberry sorbet £6.75

KIWI, LIME & GIN SORBET £6.50

A SELECTION OF LOCAL & ARTISAN CHEESES (AVAILABLE GF)

Orkney mature & Somerset Godminster cheddars, Scottish Strathdon blue, French Vacherousse and local Gimbister farm accompanied with Orkney oatcakes, crackers & homemade chutney £10.00

ORKNEY ICES (per scoop)

vanilla, toffee fudge, chocolate or strawberry £1.50

PORTS

Graham's White £3.00

Graham's LBV £3.50

DESSERT WINE

VIOGNIER SAUVIGNON BLANC (Chile)

125ml glass £6.00

50cl bottle £18.50

COFFEE BY THE ORKNEY ROASTERY & TEA

with homemade petit fours - Twining's fruit or herbal tea also available £3.00

SPECIAL COFFEE

Drambuie, Whisky, Brandy, Tia Maria, Baileys, Cointreau £7.00

Highland Park £8.50

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, OR ARE ALLERGIC TO ANY PARTICULAR INGREDIENTS, PLEASE ADVISE YOUR SERVER BEFORE ORDERING, OR ASK TO SEE OUR 'ALLERGEN LIST'

Due to Covid-19 we are sorry we are unable to provide our usual services of coat hanging, chair pulling out and wine/water pouring. As you require to be seated during your visit, all food & drinks have to be ordered from your table. We ask you wear a face covering when you are moving around the premises and be mindful of social distancing for the wellbeing of yourself, other guests and our team.

We hope you enjoy your evening with us

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SPIRITS / LIQUEURS

VODKA

Absolut Raspberri	£2.90
Into the Wild	£3.60
Grey Goose	£3.90
Holy Grass	£3.60
Smirnoff	£2.50

ORKNEY GIN

Harpa	£3.60
Johnsmas	£3.60
Kirkjuvagr	£3.60
Mikkelmas	£3.60
Rhubarb Old Tom	£3.90
Sea Glass	£3.60
Scuttled	£3.90
Aurora	£3.60
Beyla	£3.60

GIN

Bombay Sapphire	£3.00
Edinburgh Gin's: Rhubarb & Ginger Liqueur	£3.50
Gordon's Sloe	£3.00
Hendrick's	£3.60
Rock Rose	£3.60
Tanqueray 10	£3.80

RUM

Bacardi	£2.60
Captain Morgan Spiced	£2.60
Kraken	£3.20
OVD Dark Rum	£2.60

BRANDY / COGNAC

Bas Armagnac	£3.60
Martell Cognac	£3.60
Remy Martin VSOP	£4.50

BLENDED WHISKY

Canadian Club	£2.30
Jack Daniels	£2.70
Jameson's Irish	£2.30
The Famous Grouse	£2.30

APÉRITIFS (50ml)

Campari	£3.20
Dubonnet	£3.20

LIQUEURS (25ml)

Amaretto	£3.20
Archers Peach Schnapps	£3.20
Baileys Irish Cream (50ml)	£3.50
Benedictine	£3.20
Black Portent	£3.20
Chambord	£3.20
Cointreau	£3.20
Creme de Cassis	£3.20
Drambuie	£3.20
Glayva	£3.20
Jose Cuervo Tequila	£3.20
Malibu	£3.20
Peppermint Bols	£3.20
Pernod	£3.20
Pimms	£3.20
Sambuca	£3.20
Southern Comfort	£3.20
Tequila Rose	£3.20
Tia Maria	£3.20

VERMOUTHS (50ml)

Cinzano Bianco	£3.00
Martini Dry	£3.00
Martini Rosso	£3.00

PORT (50ml)

Graham's LBV	£3.50
Graham's White Port	£3.00

SHERRY (50ml)

Harvey's Bristol Cream	£3.00
Tio Pepe	£3.00

CIDERS

Kopparberg Mixed		
Fruit Cider	500ml	£4.50
Magners	330ml	£3.50

STOUT / LAGER

Birra Moretti	330ml	£3.50
Guinness	500ml	£4.00
Tennents Lager	500ml	£3.50

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MALTS

LOCAL MALT WHISKY (25ML)

Highland Park 12yr

Smooth, balanced single malt with a rich full flavour and a gentle smoky finish.

£4.50

Highland Park 18yr

First released in 1997, the 18yr immediately found favour with whisky writers and enthusiasts all over the world. It is a perfectly balanced single malt with a toffee sweetness and a mouth-wateringly smoky finish.

£12.00

Highland Park 25yr

Highland Park 25yr is a phenomenal whisky; it has a rich amber glow and unmistakable taste of smokiness and heather honey with, as you would expect from Highland Park, a hint of peat.

£25.00

Highland Park 30yr

A 30yr Islands scotch that delivers a full, rich burst of flavour, with a palate of soft honey and deliciously nutty toffee.

£40.00

Scapa Glansa

Taking our signature smooth fruity single malt, which is aged in American Oak, this expression is then rested in peated casks creating richness and depth, with notes of warm, heather honey and soft fruits giving way to a subtle smoky finish.

£4.50

Scapa Skiren

Inspired by summer's bright, glittering skies, described in Old Norse as Skiren, this expression is exclusively matured in first fill American oak casks for a smooth creamy sweetness with a hint of tropical fruit, citrus and coastal heather.

£4.50

MALT WHISKIES FROM OTHER REGIONS (25ML)

Glenkinchie 10yr, Lowland

Light and floral with notes of vanilla and lemon cheesecake.

£4.50

Talisker 10yr Skye

Pungent nose of peat-smoke and sea water saltiness. Rich dried fruits and an explosion of pepper in the mouth. Long, warming peppery finish.

£4.50

Cragganmore 12yr Speyside

Fruity and spicy with strong malty flavours and hints of light smoke and sweetness.

£4.50

Oban 14yr Highland

Full, rich and mouth-filling. Flavours of dried figs, honey and sweet spices, followed by a smoky, malty dryness.

£5.50

Dalwhinnie 15yr Highland

Crisp, dry and very aromatic. Mellow, soft and lasting flavours of heather, honey-sweetness and vanilla followed by deeper citrus-fruit flavours and hints of malted bread.

£5.50

Lagavulin 16yr Islay

Full and rich. Dry peat smoke fills the palate with a gentle but strong sweetness, followed by seaweed and salt with touches of wood.

£5.50

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RESTAURANT WITH ROOMS

LOCAL BEERS (500ML)

ORKNEY BREWERY

Corncrake

Straw gold ale with soft citrus fruits and gentle floral noted. Crisp hops perfectly balance the biscuit malt to provide a thirst quenching ale with apricot and peach flavours.

£4.70

Dark Island

On the nose, this dark beer offers bitter chocolate, figs, toffee and hint of fruit. On the palate this resolves into beautiful, silky-smooth coffee and chocolate flavours.

£4.70

Northern Light

On the nose, this pale straw-coloured beer offers appealing citrus fruits, apricot and hop-resin aromas. These fruits combine with a delicate juicy malt character to give a beer with a hoppy, zesty approachability.

£4.70

Red MacGregor

On the nose, this ruby-red beer is delicate, floral and fruity, with notes of violets, cherries, toffee and caramel. On the palate, the fruits combine with a juicy malt character and hints of toasted malt, with a biscuit malt and spicy hop finish.

£4.70

Orkney Gold

Refreshingly crisp with zesty sweet lemon, mandarin and apricot on the palate balanced by a juicy malt background.

£4.90

SWANNAY BREWERY

Orkney IPA

A sessionable IPA style beer with a malty base and fruity hop flavour.

£4.70

Scapa Special

A golden pale ale made with Maris Otter malted barley and four different hops from America, Germany, New Zealand and Slovakia. Mildly malty with fruity notes.

£4.70

Scapa Bere

This light amber beer gets its flavour and colour from the 100% Bere malt used. The Bere adds an earthy, almost salty sweet taste to this off-pale beer.

£4.70

Island Hopping

All pale malt and lots of New Zealand hops to create this hoppy but still sessionable low strength beer.

£4.70

Orkney Porter (330ml)

A lovely roasted grain aroma and some dark berry fruit. After a slight tartness, coffee and chocolate dominate the palate, with a hint of smoke lending complexity. Nutty bitter chocolate pervades the persistent finish.

£4.50

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POSH POP AND OTHER NON-ALCOHOLIC DRINKS

BOTTLE GREEN FRUITY RASPBERRY LEMONADE **£3.50**

Deliciously refreshing soft drink combining tart lemon juice with sweet juicy raspberries and lightly sparkling water. Free from all artificial colours, flavours, sweetness and preservatives.

FENTIMANS ROSE LEMONADE **£3.50**

Light, refreshing and packed full of natural flavour, this blush coloured liquid is made using the finest pure rose oil. The result is a gently sparkling, smooth but complex botanical lemonade. Great with gin.

NON-ALCOHOLIC LAGER

HEINEKEN (0.0% 330ML) **£3.50**

Is twice brewed at the beginning and fermented with Heineken's unique A-yeast from natural ingredients with gentle alcohol removal and blending to achieve a fruit flavour and slight malty notes.

NON-ALCOHOLIC KOPPARBERG CIDER (500ML) **£4.00**

MINERAL WATER

Strathmore Spring Still or Sparkling	330ml	£1.80
Strathmore Spring Still or Sparkling	1 litre	£4.80

MIXERS

Bitter Lemon, Coke, Diet Coke **£1.40**

FEVERTREE

Premium Indian Tonic, Naturally Light Tonic, Mediterranean Tonic, Elderflower Tonic, Aromatic Tonic, Ginger Ale, Soda Water, Lemonade, Spiced Orange Ginger Ale **£2.00**

DASHES

Blackcurrant, Lime, Orange & Peppermint **£0.40**

FRUIT JUICE

Apple, Cranberry & Raspberry, Orange, Pineapple, Tomato **£1.80**

OTHER SOFT DRINKS

Coke, Diet Coke, Ginger Beer, Irn Bru, Diet Irn Bru **£2.00**
Appletiser, Britvic 55, J20 – Orange & Passionfruit / Apple & Raspberry **£2.50**

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SPARKLING WINES

- | | 20CL | Bottle |
|---|--------------|---------------|
| 1. PROSECCO II FRESCO, VILLA SANDI, TREVISO, ITALY NV | £7.50 | £26.00 |
| A premium Prosecco from a highly awarded producer. Pale straw with fruity aromas and hints of ripe golden apple and small mountain flowers. The dry, fresh and flavoursome sensation on the palate is followed by a fruity and harmonious aftertaste. | | |
| 2. SPUMANTE ROSATA II FRESCO VILLA SANDI, VENETO, ITALY, NV | £7.50 | £26.00 |
| A beautiful rose colour with aromas of fresh berries and a hint of spice leading to a palate of crisp acidity and a creamy mouthfeel. | | |

CHAMPAGNE

- | | | |
|---|--|---------------|
| 3. BARON ALBERT BRUT CHAMPAGNE, FRANCE NV | | £42.00 |
| A family owned champagne house ran by three sisters who each run a separate strand of the business. This cuvee contains a large percentage of Pinot Meunier giving an approachable wine with strawberry leaf and citrus aromas. | | |
| 4. JOSEPH PERRIER 'CUVÉE ROYALE' BRUT, CHAMPAGNE, FRANCE NV | | £60.00 |
| Fresh fruity aromas such as pear and red apple lead to richer fresh bread notes and a touch of biscuit. The wine is aged for a minimum of 3 years in their cellars giving complexity and sophistication. | | |

WHITE WINES

- | | | |
|---|--------------|-------------------------|
| 5. ALBARIÑO, PEPA, RIAS BIAIXAS, SPAIN | 175ML | BOTTLE
£32.00 |
| Dry and crisp with fresh apricot, orange zest and dried pineapples. Inviting hints of lemon grass and sea salt in a pure and fresh wine. | | |
| 6. CHARDONNAY, THREE PILLARS, SOUTH AUSTRALIA | £5.00 | £18.00 |
| Tropical lush chardonnay made in the popular unoaked style. Melon and mango notes and a hint of vanilla. | | |
| 7. MÂCON-VILLAGES DOMAINE DU TERROIR DE JOCELYN, BURGUNDY, FRANCE | | £38.00 |
| A fabulous great value offering from Burgundy with a lovely delicate fresh and creamy, flinty, fruit flavour. | | |
| 8. CHENIN BLANC, KLEINKLOOF, PAARL, SOUTH AFRICA | | £22.00 |
| This wine exhibits citrus and almond aromas and a velvety-textured character. Rich, zesty and refreshing with white peach and mixed summer fruit salad. | | |
| 9. PICPOUL DE PINET, DOMAINE DE LA SERRE LANGUEDOC, FRANCE | | £28.00 |
| A fresh bouquet of citrus fruits and a heady but crisp aroma. On the palate it is lively and exciting with excellent crispness. | | |

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RESTAURANT WITH ROOMS

WHITE WINES CONTINUED

- | | 175ML | BOTTLE |
|--|--------------|---------------|
| 10. PINOT GRIGIO, LOMA NEGRA, VALLE CENTRAL, CHILE
The ever - popular Italian grape now at home in South America, yet still delivering that all important easy drinking sensation – light melon and nutty flavours. | £5.00 | £18.00 |
| 11. RIESLING TROCKEN 'SOLITÄR' SA PRUM, MOSEL, GERMANY
The modern face of German wine. A dry expression the amazing Riesling grape with aromas of apricot and peach, and fresh fruit flavours and a mineral character on the finish. | | £33.00 |
| 12. SANCERRE CHRISTIAN SALMON, LOIRE, FRANCE
Clean and pure with a gooseberry and citrus infused nose. The palate is lively and packed with elderberry and grapefruit, finished with mineral crispness. A classy wine. | | £45.00 |
| 13. SAUVIGNON BLANC 'ALBA' SANTA LUZ, VALLE CENTRAL, CHILE
A zingy sauvignon with signature lime and fresh cut grass flavours. A crisp clean finish rounds the wine off beautifully. | £5.00 | £18.00 |
| 14. SAUVIGNON BLANC, HIDDEN BAY, MARLBOROUGH, NEW ZEALAND
Aromatic with lovely citrus fruit, gooseberry and green apple with ripe melon mixed with subtle herbaceous mineral notes. Rich in flavour and long in the mouth. | | £25.00 |

ROSÉ WINES

- | | 175ML | BOTTLE |
|---|--------------|---------------|
| 15. ROSÉ 'ALBA' SANTA LUZ, VALLE CENTRAL, CHILE
A wonderful intense flavour of sweet cherry, raspberry and hints of strawberry. | £5.00 | £18.00 |
| 16. WHITE ZINFANDEL ROSÉ, COMPASS POINT, CALIFORNIA, USA
Bright and clear with a wonderful golden colour. The nose is fresh and ripe leading to a palate packed with citrus and honey flavours. | | £21.00 |

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RED WINES

	175ML	BOTTLE
17. CABERNET MERLOT, WEE ANGUS, SOUTH AUSTRALIA Wee Angus enjoys all the firm and generous tannin structure of Cabernet, while youthful exuberance is given by the smooth plummy personality of Merlot.		£33.00
18. CABERNET SAUVIGNON RESERVA, SANTA DIGNA, VALLE CENTRAL, CHILE Fragrant fruity notes of plum & strawberry lead to a brooding palate of cocoa and anise. The finish is full and rich with great structure.		£30.00
19. CARMENERE RESERVA, LOMA NEGRA LEYDA VALLEY, CHILE The Carmenera is full of dark berry fruit. Ideal with the richer dishes coming out of Foveran's kitchen.		£24.00
20. COCKBURNS OF LEITH VINTAGE RESERVE CLARET, BORDEAUX, FRANCE A classically styled claret with blackcurrant fruit, fine, firm tannins and hints of vanilla and spice. The wine is well balanced, with a good length.		£29.00
21. CÔTES DU RHÔNE 'LES INSOLITES' ROCCA MAURA, FRANCE Spicy notes, tapenade, candied red fruits. On the palate very fruity, elegant, tannins are powerful, yet supple. This wine has an extraordinary mouth length, typical of the best Rhone valley Syrah.		£27.00
22. LORCA FANTASIA MALBEC, MENDOZA, ARGENTINA Presenting an intense purplish-red colour, the wine is very expressive with typical fruit aromas and a smooth and elegant mouth feel. Spiced aromas that are reminiscent of fresh cherries with a subtle touch of oak. In the mouth is young and very fruity with balanced acidity.		£28.00
23. MERLOT 'ALBA' SANTA LUZ, VALLE CENTRAL, CHILE Easy drinking, soft and fruity wine with delicious plum and chocolate flavours.	£5.00	£18.00
24. NERO D'AVOLA, CANAPI, SICILY, ITALY Full of ripe red berry aromas and flavours supported by soft tannins. 'Canapi is the Sicilian name of the special sailor's knot depicted on the label.		£18.00
25. RIOJA RESERVA 'BANDA ROJA' PATERNINA, SPAIN Typical Reserva quality with aged notes of balsamic and leather on the nose. Fresh cherry and raspberry aromas make a lively wine with lots of character.		£37.00
26. SHIRAZ, THREE PILLARS, SOUTH AUSTRALIA Sunshine in a bottle. Jammy fruits of strawberry and blackcurrant with a touch of spice.	£5.00	£18.00

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DESSERT WINE

27.	LATE HARVEST VIOGNIER SAUVIGNON BLANC, CHILE	125ML	½ BOTTLE
	A wonderful accompaniment to any dessert or cheese. The viognier offers fruity flavours of guava and melon whereas the Sauvignon adds a refreshing acidity. The end result – a really moreish dessert wine that doesn't overload your palate.	£6.00	£18.00

HINTS ON SELECTING WINES FROM THE LIST...

Understandably, many people find it rather daunting to try and select a wine from the wine list, so we thought a few clues might be of use to help with the decision making process. Our house wines have been specially selected for their widely appealing style and they will complement most dishes.

If seafood or fish-based dishes are being eaten, numbers 9, 7, 12 make super partners.

For chicken and other poultry and white meats choose from any of the whites.

For those who prefer a more medium white wine we would recommend number 11.

For those looking for a wine with a lower alcohol content we would recommend number 11.

For lamb dishes numbers 21 or 25 would be a good choice.

For steaks and game dishes, something more full-bodied such as 17, 18, 19, 20, 22 or 24 would be perfect.

For those who generally prefer a lighter red choose 23, 26

Our policy is to ensure you enjoy the food and wines on offer so please do not hesitate to ask a member of our front of house team, who will be delighted to help you with your selection.