



# SUN DANCER, BAR AND RESTAURANT

www.sun-dancer.co.uk

Daily Specials  
Ask our staff about our daily specials

## Starters

**Soup of the Moment** £4.25  
(V,GF)

Please see special board for today's soup of the moment

**Salt & Pepper Squid** £6.50  
Served with dressed rocket and a mango, pineapple & green peppercorn salsa

**Smoked Salmon & Crab Roulade** £7.95

Oak smoked salmon & crab roulade with cream cheese, lemon & dill, pickled cucumber, rocket & a herb infused olive oil

**Wild Mushroom Bruschetta** £6.50  
(V,VE)

Wild mushrooms sautéed with garlic and herbs set on a sundried tomato crostini, drizzled with herb infused olive oil and aged balsamic reduction

**Chicken Caesar Salad** £6.95

Crisp cos lettuce, garlic croutons, anchovies, parmesan shavings, smoked bacon lardons & Caesar dressing topped with lemon & thyme marinated chicken

## Side Orders

**Beer Battered Onion Rings** £2.75

**Seasonal Vegetables** £2.95

**Chunky Chips** £3.00

**House Salad** £2.50

**Garlic Bread** £2.50

**Garlic Bread & Cheese** £2.75

## Main Course

**Seafood Linguini** £18.25

Langoustines, mussels, calamari and hot smoked salmon, bound in linguini pasta with a chilli & garlic dressing, fresh herbs and curly kale

**Roasted Vegetable Risotto** £15.95  
(V,VE,GF)

Creamy Arborio rice infused with saffron and garlic, roasted peppers, courgettes & red onions, finished with truffle oil and toasted seeds

**Shetland King Scallops** £20.95

Seared King scallops, Stornoway black pudding, cauliflower puree, sauteed potatoes, cauliflower florets, crisp smoked bacon lardons, herb infused olive oil

**Pan Roast Breast of Duck** £18.95  
(GF)

Roast duck breast served with, garlic & herb roast potatoes, carrot puree, buttered seasonal vegetables and a redcurrant & thyme reduction

**Pan Seared Sea Bream** £16.95  
(GF)

Butter roast fondant potato, summer greens, caper & brown shrimp beurre noisette, seared king scallop

**Scottish Sirloin Steak** £22.95

8oz Scottish sirloin steak cooked to your liking, served with chunky chips, grilled mushrooms, cherry vine tomatoes, dressed salad and garlic butter

**Beer Battered Jumbo Haddock** £13.95

Served with hand cut chips, dressed salad, homemade tartare sauce and lemon

**Gourmet Steak Burger** £14.95

Gourmet steak burger, topped with smoked bacon & mature Scottish cheddar, served in a toasted brioche bun with sliced tomato, lettuce, dill pickles and cajun mayo, accompanied by hand cut chips and slaw

## Desserts

**Sticky Toffee Pudding** £6.75

Steeped in rich toffee sauce, vanilla ice cream, chocolate fudge pieces

**Mixed Berry Pavlova** £6.95

Crisp & chewy meringue filled with whipped vanilla cream, fresh berries and berry compote

**Ginger, Lime & Coconut** £6.75

Key lime cream, ginger nut crumb, coconut ice cream, stem ginger drizzle, toasted coconut

**Double Chocolate Brownie** £6.75

Warm chocolate brownie with a rich chocolate sauce, vanilla pod ice cream, honeycomb pieces

**Chef's Cheese Board (GF)**

**Cheese for one** £8.50  
**Cheese for two** £13.95

A selection of Scottish cheese, accompanied by grapes, homemade chutney, oatcakes and crackers

## Liqueur Coffees

**Irish** £5.75

Jameson Irish Whiskey mixed with fresh coffee and topped with double cream

**Brandy** £5.75

Martell mixed with fresh coffee and topped with double cream

**Calypso** £5.75

Tia Maria mixed with fresh coffee and topped with double cream

**Irish Cream** £5.75

Baileys mixed with fresh coffee and topped with double cream

**Seville** £5.75

Cointreau mixed with fresh coffee and topped with double cream

## Hot Drinks

**Americano** £2.30

**Cappuccino** £2.45

**Latte** £2.45

**Mocha** £2.50

**Espresso** £2.00

**Espresso Doppio** £2.20

**Flat White** £2.50

**Macchiato** £2.40

**Hot Chocolate** £2.75

**Tea** £2.00

**Herbal Tea** £2.00

Please inform a member of staff of any allergies or special dietary requirements prior to ordering

GF Gluten Free V Vegetarian VE Vegan



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## White Wines by the glass

**Sauvignon Blanc 'Alba' Santa Luz, Valle Central, Chile 250ml £6.35 Bottle £16.95**

A zingy sauvignon with signature lime and fresh cut grass flavours. A crisp clean finish rounds the wine off beautifully.

**Pinot Grigio, La Delfina, Veneto, Italy 250ml £6.50 Bottle £17.95**

Everybody loves Pinot Grigio with its soft texture and pear and nutty aromas.

**Chardonnay, Deer Point, Thracian Valley, Bulgaria (VE) 250ml £6.50 Bottle £18.25**

Superb wine that really over-delivers. Clean and fresh, pear and lemon notes are accompanied by peach and a floral hint.

## White Wines

**Sauvignon Blanc Haut Poitou, Sauvion, Loire, France (VE) £26.50**

Just north of Poitiers lies this relatively new appellation. It offers more tropical fruit compared to a Sancerre, but still the same elegance and lifted herbaceous aromatics.

**Sauvignon Blanc, Salmon Run, Marlborough, New Zealand £22.50**

An aromatic and bright Marlborough Sauvignon. Pink grapefruit, elderflower and kaffir lime leaf.

**Viognier 'Y Series' Yalumba, South Australia (VE) £23.95**

This thoroughly alluring wine evokes hints of honeysuckle, lemon and lychees. Yalumba are world famous for the quality of their Viogniers.

**Torrontés Fantasia, Mauricio Lorca, Uco Valley, Argentina (VE) £28.00**

A lovely aromatic wine that must be tasted! Soft peach and jasmine notes on the nose lead to a palate packed full of lychee and quince.

**Albariño, Lenda, Rias Baixas, Spain £26.95**

Aromas of stone and tropical fruits, combined with pleasant and very fresh citrus notes. The mouth is very friendly and fresh, with acidity well compensated by the roundness that gives it a pleasant aftertaste.

## Red Wines by the glass

**Merlot 'Alba' Santa Luz, Valle Central, Chile (VE) 250ml £6.35 Bottle £16.95**

Easy drinking, soft and fruity wine with delicious plum and chocolate flavours.

**Shiraz, Victoria Park, South Australia (VE) 250ml £6.60 Bottle £18.95**

A cracking shiraz typical of the substantial South Aussie style.

A nose paced full of cherry, plum & mocha notes before a well-balanced palate with earthy spices, flecks of dark chocolate and juicy fruit.

**Chianti, Poggio Gherardo, Tuscany, Italy 250ml £6.50 Bottle £17.95**

Intense and complex fragrance and an aroma of red berries and morello cherry as well as hints of vanilla, cloves, pineapple and oak. A rich, velvety, smooth and well-balanced flavour.

## Red Wines

**Rioja Crianza, Valdepalacios, Spain (VE) £23.95**

Hues of good wood, where oak and fruit together and complement each cylinder. Cherry red with ruby tones.

**Monastrell Syrah 'Barrica', Vermador, Alicante, Spain (Organic, VE) £21.50**

A fantastic wine that over-delivers at the price. Blueberry and cracked black pepper notes on the nose lead to a rich palate with vanilla and cherry pie flavours..

**Amicone, Cantine di Ora, Veneto, Italy (VE) £25.50**

This wine is ruby red colour with a delicate and vinous bouquet characterized by intense raspberry and black cherry aromas.

In the mouth, it is full-bodied, soft, and velvety, with hints of spices and chocolate thanks to the slow aging in wood

**Malbec, Lorca Lorca, Uco Valley, Argentina (VE) £22.50**

Mauricio Lorca makes top notch Malbec. Fresh blueberry and berries with a savoury hint of leather and toast. Very fresh on the finish showing the great balance of his wines.

**Shiraz Cabernet, Delheim, Stellenbosch, S Africa (VE) £26.95**

Deep crimson in colour with a purple hue. On the nose cherries, blue berries and some peppery hints with slight savoury undertones. The palate lingers with flavours of juicy fruit supported by silky tannins.

## Rose Wines

**White Zinfandel Rosé, Compass Point, California 250ml £6.35 Bottle £18.25**

Californian Rosé full to burst with flavours of ripe strawberry and juicy watermelon combined with a delicate sweetness on the palate.

**Provence Rosé, Château Routas, Provence, France 250ml £8.25 Bottle £22.50**

A vibrant, dry rose, with a nose of fresh strawberries and anise. A Decanter International Trophy winner.

## Sparkling Wine & Champagne

**Prosecco Spumante, Lamberti, Veneto, Italy, NV 125ml £6.00 Bottle £22.95**

The celebratory wine to drink even if you've got nothing to celebrate! Easy drinking with a very soft and fruity style both on the aroma and the taste.

**Bollinger Special Cuvée, Champagne, France, NV 125ml £14.95 Half Bottle £42.50 Bottle £75.00**

The purest expression of Bollinger's house style, this has a biscuity nose and a rich yet balanced palate.

**Bollinger Rosé, Champagne, France, NV 125ml £16.95 Bottle £85.00**

A subtle combination of structure, length and vivacity, with a tannic finish due to the addition of red wine; flavours of wild berries and bubbles like velvet.