A black sign with a deer and text

AI-generated content may be incorrect.

**Deerness Distillery Plate Options**

**Distillers Plate**

**Hearty for One or Good to Share – £20.50**

Indulge in our carefully crafted plate, showcasing the finest Orkney produce:

* White baguette (2,7,12), Stockan's beremeal triangle oatcakes (2,7), Stockan's mini oatcakes (2,7) and butter (7)
* Orkney Dairy soft garlic & herb cheese (7), Burnside chilli cheese (2,7,14), and Orkney cheddar (7)
* Thickly sliced home-baked gammon and Great Glen pork & venison salami
* Deerness Distillery spiced carrot & tomato chutney (14), olives, and freshly cut apple

**Vegetarian Distillers Plate**

**Hearty for One or Good to Share – £20.50**

Indulge in our carefully crafted plate, showcasing the finest Orkney produce:

* White baguette (2,7,12), Stockan's beremeal triangle oatcakes (2,7), Stockan's mini oatcakes (2,7) and butter (7)
* Orkney Dairy soft garlic & herb cheese (7), Burnside chilli cheese (2,7,14), Island smokey red cheddar (7), and Orkney cheddar (7)
* Deerness Distillery spiced carrot & tomato chutney (14), JP Orkney spiced beetroot relish (9), olives, grapes, and freshly cut apple

***Please note items may change due to availability***

**Gluten-Free Alternatives**

Baguette and oatcakes are substituted for:

* Nairn’s Gluten-Free Oatcakes
* Nairn’s Gluten-Free Super Seeded Wholegrain Cracker
* Nairn’s Gluten-Free Rosemary & Sea Salt Flatbread

*Nairn’s states: Gluten-free wholegrain oats. Both our recipe and factory are nut-free. We cannot guarantee that our ingredients are nut-free. Manufactured on equipment that handles milk. Not suitable if you react to avenin – a protein in oats.*

**Allergen Information**

(1) Celery, (2) Cereals containing gluten, (3) Crustaceans, (4) Eggs, (5) Fish, (6) Lupin, (7) Milk, (8) Molluscs, (9) Mustard, (10) Nuts, (11) Peanuts, (12) Sesame seeds, (13) Soya, (14) Sulphur dioxide and sulphites.

**Allergen Advice**

At Dashing Deer Kitchen & Bar, we take food allergies seriously and strive to provide our customers with a safe and enjoyable dining experience. However, we cannot guarantee that any of our menu items are completely free from allergens, as our kitchen handles a variety of common allergens, including but not limited to nuts, gluten, dairy, eggs, soy, and seafood.