

Dinner Menu

29th November – 24th December – 5.30 – 10pm

Homemade soup of the day – £3.95 – gf

Hot and cold smoked salmon, with oatcakes, herb and lemon crème fraîche
and mixed leaves – 6.95

Warm halloumi, beetroot and pumpkin seed salad, croûtons
and a mustard dressing – £7.50 - gf

Smoked duck, our piccalilli, tomato ragu and dressed leaves – £7.95 - gf

Pan seared Woodpigeon breast, with Munro's black pudding, pickled mushrooms
and a red wine jus

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21 day aged Ribeye, from Munro's of Dingwall, served on mustard mash
with flatcap mushroom and whisky sauce – £23.95 - gf

Pan seared Scottish Salmon on a garden pea and mint risotto
with Parmesan tuille - £15.95

Roast breast of Chicken served on roasted potatoes with root vegetables
and a celeriac and vanilla crush - £16.95

Haunch of Ardgay Venison, on herb crush potatoes with red cabbage, beetroot,
broccoli and a red wine jus - £18.95 - gf

Fillets of lemon sole, on creamed potatoes with a red onion marmalade
and spinach - £15.95

Spiced chickpea falafel, caramelized red onions, sweet potato puree
and root vegetables - £13.95 - v

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Side orders

French fries £2.95 / Mustard Seed House salad £3.25

Garlic bread £1.75 (Add cheese £0.75) / Side of vegetables £1.00

V - Vegetarian – gf - Gluten free