

# Dinner Menu

7<sup>th</sup> – 20<sup>th</sup> March 2019 – 5.30 – 10pm

Homemade soup of the day – £3.95 – *v, gf*

Roasted cauliflower with baked golden beetroot, toasted hazlenuts  
and curry vinaigrette – £6.95 – *v, gf*

Mustard seed grazing platter- Serrano ham, marinated olives, bocconcini, sun-dried  
tomatoes, homemade hummous and warm pitta bread – *gf* optional  
– £7.95 for one person or – £13.95 for two persons

Grilled haloumi cheese with Asian red cabbage salad  
and toasted sesame – £7.45 *gf*

Thai style hot smoked salmon spring rolls with toasted coconut, green chilli  
and citrus crème fraîche – £8.25

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Seared 21 day aged Highland ribeye steak, with sautéed potatoes, seasonal roasted  
vegetables and thyme jus – £24.95 *gf*

Breast of chicken stuffed with local white pudding, wrapped in smoked bacon served  
with sage mash, stem broccoli and an Arran mustard sauce – £16.95

Pan fried fillet of salmon with sticky teriyaki vegetables and udon noodles – £16.95

Marinated haunch of Ardgay venison with garlic roast potatoes and slow cooked  
aubergine, red pepper and courgette rataoullie – £17.95 *gf*

Grilled fillets of lemon sole with crispy fried polenta cake, caper butter and roasted  
cherry tomatoes – £16.95 *gf*

Mixed bean, lentil and wild mushroom “chilli con carne” with herby basmati rice,  
toasted seeds and yoghurt dressing – £13.95 *gf*

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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

## Allergy Notice

If you require any information regarding allergenic ingredients  
in our foods please ask a member of staff