

Dinner Menu

15th – 28th November – 5.30 – 10pm

Homemade soup of the day – £3.95 – gf

Caramelized red onion and goat's cheese tart with pickled vegetable salad – £6.95

Chicken and ham hock Ballotine with piccalilli and apple jelly – £7.50 – gf

Hot smoked salmon nicoise, green beans, new potatoes, tomatoes, onions, black olives and soft boiled egg – £7.95 – gf

Cullen Skink – smoked haddock, potatoes and leeks in a rich creamy soup – £6.95 – gf

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21 day aged Ribeye (from Munro's of Dingwall) served on mustard mash with buttered savoy cabbage and a red wine jus – £23.95 – gf

Pan seared Scottish Salmon on saffron tagliatelle with spinach, pesto, peas and Parmesan – £15.95

Roast breast of Chicken served on mash potato, with a haggis bonbon, butternut squash and peppercorn sauce – £16.95

Haunch of Ardgay Venison, sweet potato puree, wilted greens, herb mash and redcurrant jus – £18.95 – gf

North Sea Cod Loin, chorizo and clam couscous with tomato and basil sauce – £15.95

(V) Sautéed potato gnocchi, with samphire, spinach, cherry tomatoes and herb cream sauce – £13.95

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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