

Early Evening Menu

29th November – 24th December 2018 5.30 – 7pm
£14.95 for 2 courses (starter & main) Supplement = 5

Homemade soup of the day – gf

Smoked Scottish salmon with a rocket, caper and Parmesan salad,
lemon oil dressing

Haggis bon bons with spicy tomato ragu and salad leaves

North Atlantic prawn cocktail with marie rose sauce, salad leaves,
lemon and tomato – gf

Warm beetroot, feta and pine nut salad with herb crème fraîche

* * * * *

21 day aged Rump steak, from Munro's of Dingwall, mustard mash
with flatcap mushroom and a whisky sauce – S £1.95 – gf

Pan seared sea bass fillet, crushed potatoes with asparagus, broccoli
and a tomato emulsion – S £1.00 – gf

Fillet of hake on gnocchi with a bacon, Parmesan and mushroom ragu – gf

Roast breast of chicken with new potatoes, spinach, samphire, red onions
and red wine jus – gf

Saffron tagliatelle with spinach, peas, onions and a herb cream sauce – gf

Venison meatloaf, pickled red cabbage, creamed potatoes and a red wine jus – gf

* * * * *

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*