

Early Evening Menu

7th– 20th March 2019 5.30 – 7pm

£14.95 for 2 courses (starter & main) Supplement = 5

Homemade soup of the day – *gf*

Goat's cheese and beetroot arrancini with spiced onion chutney and dressed rocket

BBQ pulled pork bruschetta with a pickled red onion salad

Oatmeal rolled soused herring with citrus crème fraîche and pea shoots

Watermelon and feta salad with mint yoghurt dressing and toasted seeds – *gf*

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Seared 21 day aged Highland rump steak, from Munro's of Dingwall, with sage mash, seasonal vegetables and caramelised onion and Arran mustard sauce – 5 £3.95 *gf*

Slow braised beef, mushroom and caramelised onion pie with roasted winter vegetables – *gf optional*

Grilled fillet of sea bass with Asian red cabbage slaw and crispy noodles

Roast breast of chicken with herby basmati rice and a Thai green curry sauce – *gf*

Pan fried Hake fillet with slow cooked aubergine, red pepper and courgette ratatouille – *gf*

Fresh tagliatelle with broccoli, cherry tomatoes, sunflower seeds and Parmesan – *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

Allergy Notice

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