

Lunch Menu

15th – 28th November 2018 12.00 – 3pm
£10.95 for 2 courses (starter & main) Supplement = 5

Homemade soup of the day – gf

Citrus cured salmon, horseradish crème fraîche and oatcakes – S £1.00

Pulled pork bonbons, sweetcorn purée, cranberry relish

Warm puy lentil, beetroot and walnut salad with a caper and orange dressing – gf

Chilli prawn bruschetta – coriander and lime marinated prawns with sweet chilli sauce and salad leaves

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21 day aged rump steak (from Munro's of Dingwall) served on mustard mash with buttered savoy cabbage and a red wine jus – S £2.95 – gf

Pan seared sea bass fillet with potato gnocchi, black olives, pearl onions and bacon in a spicy tomato sauce – S £1.00 – gf

Fillet of sea trout on herb mash with roast parsnips, broccoli, lemon and caper butter – gf

Roast breast of chicken with braised fennel, new potatoes, cauliflower and a mustard sauce – gf

Roast butternut squash risotto, toasted pumpkin seeds, basil oil and parsnip crisps – gf

Braised Venison casserole with pickled red cabbage and mash potatoes – gf

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Lunchtime Special **Any starter plus**

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