

Dinner Menu

2nd – 15th May 2019 – 5.30 – 10pm

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

Thai hot-smoked salmon and coriander fishcakes, Asian style vegetable slaw – £8.25

Grilled new season asparagus wrapped in pancetta with toasted pine nuts,
rocket and house vinaigrette – £7.95 – *gf*

Mustard Seed Grazing Platter

Serrano ham, crispy fried squid, curried potato salad, hot-smoked salmon
and marinated olives £7.95 for one – £14.95 for two persons

Chilled rice noodle and cucumber salad with crunchy red radishes, green beans,
coriander and sesame – £6.95 – *v, gf*

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Seared 21 day aged Highland ribeye steak, from Munro's of Dingwall,
buttered mashed potatoes, roasted root vegetables and green peppercorn
and brandy sauce – £24.95 – *gf*

Breast of chicken stuffed with locally sourced white pudding,
wrapped in Serrano ham, with tenderstem broccoli, thyme jus
and olive oil crushed potatoes – £17.95

Marinated haunch of Ardgay venison, garlic and thyme potatoes,
brambles, fresh Granny Smith apple and star anise jus – £17.95 – *gf*

Pan fried halibut with olive oil crushed potatoes, green beans,
sun-blushed tomatoes and garlic butter sauce – £18.95 – *gf*

Roasted fillet of salmon with a stir fry of udon noodles and teriyaki sauce
with toasted sesame seeds – £16.95

Sweet potato, sage and caramelised baby onion risotto with blue murder cheese,
toasted almonds and dressed pea shoots – £13.95 – *v, 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