

Dinner Menu

4th April – 17th April 2019 – 5.30 – 10pm

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

Crispy fried queenie scallops, spring onion and cucumber salad
and Sriracha dipping sauce – £7.95

Local haggis and Skye Gold rarebit with smoked Ullapool cheddar
and tomato salsa – £6.95

Heritage tomato and buffalo mozzarella caprese salad with fresh basil
and olive oil – £6.95 – *gf*

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

Pan fried cod fillet with an orzo pasta, spring vegetable
and seafood broth – £17.95

Breast of chicken stuffed with black pudding mousse, wrapped
in serrano ham with olive oil crushed potatoes, stem broccoli
and thyme jus – £17.95

Pan fried Scottish salmon fillet, crispy fried squid, warm vegetable noodles
and red curry sauce – £16.95

Garlic and rosemary marinated haunch of venison, garlic roasted potatoes,
caramelised baby onions, fresh apple and redcurrant jus – £17.95 – *gf*

Gnocchi with grilled artichokes, roasted cherry tomatoes, fresh sage,
toasted hazelnut and warm goat's cheese – £13.95 – *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