

Dinner Menu

5th – 19th September 2019 – 5.30 – 10pm

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

Fresh figs stuffed with Blue Murder, wrapped in Serrano ham,
rocket and tomato salad and balsamic syrup – £7.95

Mustard Seed Grazing Platter – £7.95 for one – £14.95 for two

Panko breaded squid rings, smoked salmon, smoked trout,
spring onion potato salad, beetroot hummus and crispy taco chips

Asian style vegetable spring rolls with plum dipping sauce,
cucumber and spring onion salad and toasted sesame £7.25

Fritto misto – king prawns, whitebait and calamari fried in seasoned flour
served with fresh lemon, rocket salad and smoked chilli aioli – £7.95 – *gf*

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Seared 21 day aged ribeye steak, from Munro's of Dingwall, chive mash,
roasted courgettes, carrots and sauce Diane – £24.95 – *gf*

Breast of chicken stuffed with locally sourced white pudding, wrapped in
Serrano ham, crushed new potatoes, fine green beans and shallot jus – £17.95

Pan fried fillet of halibut, olive oil and lemon crushed potatoes,
dill butter sauce, stem broccoli and crispy fried leeks – £19.95 – *gf*

Fillet of Scottish salmon, Moroccan style couscous and chickpea salad,
rose harissa dressing and smoked Shetland mussels – £17.95

Marinated haunch of Ardgay venison, herb mashed potatoes, honey and
oregano roasted pears, balsamic jus and fresh redcurrants – £17.95 – *gf*

Spaghetti with sundried tomato pesto, roasted aubergines, globe artichokes
and garlic pangratto – £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