

Dinner Menu

7th – 20th February 2019 – 5.30 – 10pm

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

Spiced haggis pakora, coriander and cucumber yoghurt, fresh chilli – £6.95

Scottish smoked salmon tartare with crispy capers, radish, pea shoots
and hens egg dressing – £7.95 *gf*

Slow cooked confit duck leg glazed in soya, orange and honey,
egg noodles and pak choi – £7.95

Mexican quinoa and chickpea salad with avocado, orange segment,
lime vinaigrette – £6.95 *v, gf*

* * * * *

Seared 21 day aged Highland ribeye steak, spicy roast potatoes,
sesame green vegetables and chimichurri dressing – £24.95

Fillet of Scottish salmon with roasted new potatoes, dressed fennel salad,
slow cooked tomato sauce – £16.95 *gf*

Five spiced duck breast, spiced udon noodle stir fry, sticky teriyaki glaze
and sesame – £18.95

Pan fried wild Scottish halibut with salsa verde, lemon potato salad
and pea shoots – £19.95

Seared haunch of Ardgay venison with beetroot mash, roasted aubergines,
red onions and oregano jus – £18.95

Hearty red lentil curry with spiced couscous, fresh lime and herbs – £13.95 *v*

* * * * *

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