

Dinner Menu

10th – 23rd January 2019 – 5.30 – 10pm

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

Smoked haddock and leek fishcakes with tartare sauce, salad leaves £6.95

Goat's cheese bon bons with beetroot and herb mayonnaise – £6.50

Duck liver parfait with burnt coconut, honey and soy cashews
with Highland oatcakes – £6.95 *gf optional*

Smoked salmon mousse with Scottish oatcakes and lemon
crème fraîche – £6.95 *gf optional*

* * * * *

21 day aged Ribeye, from Munro's of Dingwall, on creamed potatoes,
caramelized onions and red wine jus – £23.95 *gf*

Roast breast of chicken with bubble and squeak, roast root vegetables
and whisky sauce – £16.95 *gf*

Hebridean salmon fillet with new potatoes, red onions,
sun-blushed tomatoes, spinach and herb oil – £15.95 *gf*

Haunch of Ardgay venison set on truffle mash, savoy cabbage with bacon,
bramble jus – £18.95 *gf*

Pan seared monkfish tail, mash potato, sweetcorn compote
and honey roasted beetroot – £17.95 *gf*

Mushroom and spinach stroganoff served with wild rice – £13.95 *gf*

* * * * *

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