

Early Evening Menu

7th – 20th February 2019 5.30 – 7pm

£14.95 for 2 courses (starter & main) Supplement = S

Homemade soup of the day – *gf*

Moroccan spiced couscous and chickpea salad with red pepper dressing – *v*

Tomato, basil and smoked cheddar arrancini with salsa verde

Piri Piri prawn bruschetta, chilli oil, cucumber and chive yoghurt

Granny Smith apple and beetroot carpaccio with Strathdon blue cheese
and sticky balsamic – *gf*

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Seared 21 day aged Highland rump steak, from Munro's of Dingwall,
beetroot mash, broccoli and confit garlic butter – S £1.95 *gf*

Slow cooked beef ragout with Parmesan and herb polenta – *gf*

Smoked paprika and lemon roasted chicken breast with potatoes bravas
and tomato sauce – *gf*

Grilled fillet of sea bass, crushed new potatoes, roasted aubergine,
red onions and oregano – S £1.50 *gf*

Pan fried hake with potato, spring onion and lemon salad,
honey mustard vinaigrette and dressed fennel – *gf*

Sticky sweet and sour vegetables with grilled pineapple, fresh coriander
and spiced basmati rice – *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