

Lunch Menu

4th April – 17th April 2019 12.00 – 3pm
£11.95 for 2 courses (starter & main) Supplement - S

Homemade soup of the day – *gf*

Warm white pudding, apple and caramelised baby onions,
sunflower seeds, rocket and a house vinaigrette

Crispy devilled whitebait with leaf salad and Sriracha mayo

Greek orzo pasta salad with cucumber, tomato, marinated olives and feta – *v*

Chickpea and roasted vegetable salad, fresh mint and rose harissa dressing – *gf, v*

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Seared 21 day aged Highland rump steak, from Munro's of Dingwall,
with creamy mashed potatoes, caramelised baby onions and
green peppercorn sauce – *S £2.95 gf*

Chicken, leek and gammon pie topped with glazed puff pastry, served
with roasted root vegetables and potatoes

Grilled fillet of sea bass with warm sesame and vegetable egg noodles
and a red curry sauce

Pan fried fillet of hake with lemon potato salad and crushed minted peas – *gf*

Pan fried loin of pork with olive oil crushed potatoes, stem broccoli,
thyme jus and apple – *gf*

Tagliatelle with roasted butternut squash, artichokes, peas, virgin olive oil
and toasted almonds – *v*

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Lunchtime Special

Any starter plus

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

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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