

Lunch Menu

7th – 20th February 2019 12.00 – 3pm
£10.95 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 – S £1.95

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 £3.95 *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 £1.95 *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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Lunchtime Special

Any starter plus

Pan fried Scottish salmon with crushed new potatoes, dressed fennel salad
and slow cooked tomato sauce – £16.95 *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