

Lunch Menu

10th – 23rd January 2019 12.00 – 3pm
£10.95 for 2 courses (starter & main) Supplement - S

Homemade soup of the day – *gf*

Roast butternut squash and white bean salad, honey and mustard dressing – *gf*

Whisky cured Scottish salmon, horseradish mayonnaise
and salad leaves – *S £1.00 gf*

Ham hock croquette with creamed leeks

Peppered mackerel fillet with cranberry relish and pea shoots – *gf*

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21day aged Rump steak, from Munro's of Dingwall, creamed potatoes,
caramelized onions and red wine jus – *S £2.95 gf*

Pan seared fillet of coley, crushed new potatoes with asparagus
and coriander and lime butter – *gf*

Roast breast of chicken with new potatoes and bacon, mushroom
and cherry tomatoes in a white wine cream sauce – *gf*

Baked fillet of sea trout with tomato and herb cous cous and
a fennel and radish salad – *S £1.00*

Beetroot and goat's cheese risotto topped with crispy rocket – *gf*

Pork meatballs cooked in tomato sauce on a bed of tagliatelle

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Lunchtime Special

Any starter plus

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