

Early Evening Menu

2nd – 15th May 2019 5.30 – 7pm

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

Homemade soup of the day – *gf*

Panko breaded chicken tenderloins with wasabi mayo and pickled Asian slaw

Smoked mackerel fillet with cucumber salsa, pea shoots
and horseradish crème fraîche – *gf*

Roasted red pepper bruschetta with avocado, virgin olive oil and rocket salad – *v*

Borlotti bean and roasted courgette salad with lemon vinaigrette and toasted
sunflower seeds – *gf v*

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Seared 21 day aged Highland rump steak, from Munro's of Dingwall,
garlic and thyme roasted potatoes, tenderstem broccoli,
green peppercorn sauce – S £1.95

Roast breast of chicken, olive oil and herb crushed potatoes, fine green beans
and thyme jus – *gf*

Beef and pork sausagemeat meatballs with tomato and basil sauce and creamy
mashed potatoes

Grilled fillet of sea bass served with crushed new season potatoes, sun-blushed
tomatoes and seasonal greens – *gf*

Pan fried hake with curried potato salad, fennel and crunchy red radish – *gf*

Gnocchi with roasted aubergines, chilli and tomato jam
and garlic pangrattato – *v*

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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