

Dinner Menu

14th – 20th November 2017 – 5.30 – 10pm

£9.50 minimum spend per person

Homemade soup of the day – £3.95 – gf

Smoked chicken, tarragon aioli pea shoots and pomegranate – £6.95 – gf

Thai crab cakes with micro salad and sweet chilli sauce – £7.10

Teriyaki beef strips on egg noodles with crispy vegetables
and sesame seeds – £7.15

Greek salad with feta olives and a tzatziki dressing – £5.75 – gf

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21 day aged rib-eye steak (from Munro's of Dingwall) served with mashed potato
and a Port and Stilton sauce – £25.95 – gf

Breast of chicken on haggis mashed potato with a whisky sauce – £13.95

Haunch of venison on mash potato with date purée, beetroot relish
and a rosemary jus – £17.50 – gf

Monkfish wrapped in Parma ham on chorizo risotto with a lemon
and caper dressing – £19.50

Fillet of Scottish salmon on bell pepper couscous with a Parmesan crisp
and saffron and leek cream – £15.25

Tempura vegetables with lemongrass scented rice and a soy
and chilli dressing – £12.95

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All dishes are accompanied by oven roasted vegetables and potatoes

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Side orders

French fries £2.95 / Mustard Seed House salad £3.25

Garlic bread £1.75(Add cheese £0.75) / Seasonal vegetables and potatoes £1.75

V - Vegetarian – gf - Gluten free