

Dinner Menu

9th – 22nd May 2018 – 5.30 – 10pm

Homemade soup of the day – £3.95 – gf

Chicken and haggis terrine with our piccalilli and toasted brioche – £7.95

Garden salad with asparagus, peas, sugar snaps, cucumber ribbons, spinach, radish and mint pesto – £6.95

Smoked fish platter: Gin smoked salmon, hot smoked salmon, smoked mackerel, Highland oatcakes and a lemon and dill crème fraîche – £7.95 – gf

Prawn and crab cocktail with Marie Rose sauce, tomato, cucumber and lemon – £7.95

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21 day aged rib-eye steak (from Munro's of Dingwall) served with 3 root slaw creamed potatoes and a red wine sauce – £23.95 – gf

Pan seared Scottish salmon fillet on creamed potatoes with asparagus, broccoli, sugar snaps and yellow pepper emulsion – £16.95 – gf

Rump of lamb, crushed butternut squash, asparagus, herb mash and a red wine jus – £17.95 – gf

Roast breast of chicken with gnocchi, chorizo, peas, pearl onions and rocket pesto – £16.95

North Sea cod loin with pearl barley, tomatoes, shitake mushrooms, peas and rocket – £16.95

Stuffed flat cap mushrooms with spinach, Brie and red onion marmalade served on spiced couscous – £13.95

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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