

Dinner Menu

19th– 25th September 2017 – 5.30 – 10pm

£9.50 minimum spend per person

Homemade soup of the day – £3.95 – gf

Seafood platter, herring, prawn Marie rose and smoked mackerel accompanied by potato salad and pea shoots – £8.95 – gf

Smoked haddock, spring onion and cheese bonbons served with lemon sea salt and cracked black pepper aioli – £7.95

Smoked venison, rocket and parmesan salad served with toasted pine nuts and lemon emulsion – £7.25 – gf

Feta, shaved fennel, orange, tarragon and pomegranate salad with cranberry reduction – £8.25 – gf

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

Roast breast of duck served with herb crushed potatoes, sweet and sour carrot and soya dressing – £16.95 – gf

Breast of chicken served with champ potatoes, haggis and Drambuie cream – £14.95

Loin of cod wrapped in pancetta served with butterbean and basil cream and crushed new potatoes – £16.95 – gf

Pan seared Swordfish steak served with sweet potato, spinach and gnocchi madras – £17.95

(V) Roast Aubergine topped with goat's cheese, peanuts and basil, beetroot purée, herb oil – £13.95

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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