

# Dinner Menu

**20<sup>th</sup> – 26<sup>th</sup> February 2018 – 5.30 – 10pm**

*£9.50 minimum spend per person*

Homemade soup of the day – £3.95 – gf

Waldorf salad- walnuts, celery, apples and pea shoots – £5.95 – gf

Prawn and melon served with a pink peppercorn dressing  
and watercress – £7.50 – gf

Brie mixed salad served with cranberry and redcurrant sauce – £6.50 – gf

Sweet chilli beef strips with an Asian salad and egg noodles – £7.95

\* \* \* \* \*

21 day aged rib-eye steak (from Munro's of Dingwall) served with creamy mash  
potato, fine beans and smoked cheese dressing – £25.95 – gf

Oven roasted venison haunch served with black pudding mash, butternut squash  
and red wine jus – £18.95

Monkfish served with chorizo crushed potatoes, Mediterranean vegetables  
and a lemon, dill and caper sauce – £19.25

Pan seared duck breast, oven roasted potatoes, green beans  
and kumquat compote – £18.95

Oven baked Halibut served with curried couscous, Mediterranean vegetables  
and a tomato mascarpone sauce – £19.50

Lentil dahl served with minted yoghurt and coriander rice – £12.95 – gf

\* \* \* \* \*

## Side orders

French fries £2.95 / Mustard Seed House salad £3.25

Garlic bread £1.75 (Add cheese £0.75) / Seasonal vegetables £1.00

V - Vegetarian – gf - Gluten free