

# Dinner Menu

**21<sup>st</sup> – 27<sup>th</sup> November 2013**  
*£9.95 minimum spend per person*

Homemade soup of the day – £3.95

Citrus and dill cured Scottish salmon with crispy capers and watercress salad – £6.95

Chilli poppers - green chillies stuffed with coriander and goat's cheese  
in a tempura batter served with a lime mayonnaise – £6.25

*Chef highly recommends accompanying with shot of Tequila – £2.95*

Figs stuffed with blue cheese wrapped in Parma ham baked then served  
with a balsamic reduction and rocket leaves – £6.25

Locally produced black pudding with smoked bacon and sauce Gribiche – £5.95

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Seared 21 day ribeye steak, from Munro's of Dingwall with creamy mash  
potato and a roast garlic sauce – £19.95

Roast pork fillet stuffed with feta, wrapped in Parma ham  
and served with crushed new potatoes and roasting juices – £15.95

Seared fillet of Scottish salmon with a west coast crab aioli and caviar – £14.95

Grilled fillets of sea bass with a cauliflower purée and dried leeks – £14.95

Slow braised beef short rib, creamy mash potatoes, thyme jus  
and cornichon relish – £15.25

Baked cherry tomato, French goat's cheese and basil tart with a drizzle  
of extra virgin olive oil – £10.95

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All meals are served with potatoes and vegetables

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Side orders

French fries £1.95 / Rocket, pear and parmesan salad £3.25

Garlic bread £1.75 / Extra vegetables and potatoes £1.75