

# Dinner Menu

**19<sup>th</sup> April – 3<sup>rd</sup> May 2018 – 5.30 – 10pm**

*£9.50 minimum spend per person*

Homemade soup of the day – £3.95 – gf

Chicken and chorizo terrine wrapped in pancetta served  
with leaves and Chutney – £7.25 – gf

Smoked duck breast, pomegranate, orange pea shoot and Parmesan salad  
with sweet chilli dressing – £7.95 – gf

King prawns, pancetta and roasted garlic sautéed in butter served  
on toasted French stick – £8.95

Veggie haggis bonbons served with kale pesto aioli and pea shoot salad – £7.25

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21 day aged rib eye steak (from Munro's of Dingwall) served with creamed potatoes,  
roast cherry vine tomatoes, garlic and herb butter – £23.95

Loin of cod served with new potatoes, shitake mushrooms, confit onions, crispy kale  
and chive emulsion – £15.95

Roast breast of chicken served with savoy cabbage, peas, bacon, asparagus  
and sweet potato purée – £15.95

Curried monkfish tail served with sweet compote, beetroot  
and herb mash potatoes – £17.95

Breast of duck served with coconut honey, soya cashews, pak choi, asparagus  
and fondant potato, plum and port jus – £17.95

Sautéed potato gnocchi with parsnip, salsify and carrots – £12.95

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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