

Dinner Menu

14th– 27th June 2018 – 5.30 – 10pm

Homemade soup of the day – £3.95 – gf

Apricot and brie roulade served with tomato ceviche and yellow
pepper purée – £6.95 – gf

Hot smoked Scottish salmon served with horseradish and chive crème fraîche
and salad leaves – £7.50 – gf

Confit duck rilette simply served with plum chutney and oatcakes – £8.50 – gf

Parma ham, beetroot, pickled red onion and walnut salad served with blue
cheese dressing – £7.50 – gf

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21 day aged rib-eye steak (from Munro's of Dingwall) served with rocket mashed
potatoes, celeriac remoulade and red wine jus – £23.95 – gf

(V) Potato gnocchi served with tomato and mascarpone sauce, asparagus, spinach,
borlotti beans and pumpkin seeds – £13.95

Pan seared chicken breast served with fondant potato, celeriac and rosemary crush,
crispy kale and sage jus – £15.95 – gf

Pork fillet accompanied by black pudding bonbons, mustard mashed potatoes,
braised red cabbage and red wine jus £17.95

Sea bass fillets served with new potatoes, green beans, tomatoes, black olives,
samphire and basil oil – £16.95 – gf

Pan seared Salmon fillet served with dill crushed potatoes, carrot, celeriac
and butternut squash compote and beetroot pesto – £15.95 – gf

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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

Allergy Notice

If you require any information regarding allergenic ingredients in our foods please
ask a member of staff.