

Dinner Menu

25th– 31st May 2017 – 5.30 – 10pm

£9.50 minimum spend per person

Homemade soup of the day – £3.95 – gf

King prawn cocktail with classic cocktail sauce, crisp iceberg, sweet cherry tomatoes and cucumber – £8.95

Stornoway black pudding spring rolls, with sweet chilli aioli, radish, red onion salad topped with leaves of locally grown coriander – £7.95

Rosettes of gin cured salmon, with lime and tonic granita, pickled cucumber and juniper salad – £7.95

Lightly battered tempura cauliflower, with toasted almonds, cumin, cardamom mayo and fresh summer leaves – £6.95

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21 day aged rib-eye steak (from Munro's of Dingwall) served with creamy mashed potato, house dried tomatoes and a rich red wine and rosemary jus – £21.95 – gf

Seared fillet of hake served on curried red and brown lentils with chermoula and coriander yoghurt and crispy leeks – £15.95

Roast loin of Ardgay venison, with juniper and brandy sauce, roasted new potato and wilted spinach – £16.95

Roast vegetable and kale linguine cooked in aurora sauce, with fresh basil and herb gremolata – £12.95

Grilled fillets of lemon sole with brown shrimp and prawn veloute, creamed potato and buttered kale – £16.95

8oz pork chop served on the bone from Portmahomack, burnt apple purée, glazed parsnips and rich red wine jus – £15.95

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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