

Early Evening Menu

19th – 25th September 2017 5.30 – 7pm

£13.95 for 2 courses (starter & main) Supplement = S

Homemade soup of the day – gf

Grilled haggis served with sun-dried tomato mayonnaise and mushroom pâté

Chicken terrine wrapped in bacon served with fruit chutney and oatcakes

Floured whitebait served with lemon sea salt and cracked black pepper
aïoli and watercress

Watermelon, feta and mint salad with toasted pumpkin seeds
and white balsamic – gf

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21 day aged rump steak (from Munro's of Dingwall) simply served with pepper
sauce and watercress – S £1.95 – gf

Breast of Chicken served with pilau rice and creamy cajun tomato sauce – gf

Oven baked fillet of sea bream accompanied by sweet potato, spinach gnocchi
madras and natural yoghurt – gf

Roast fillet of salmon, crushed new potatoes, tartare sauce
and fresh lemon – S £1.95 – gf

Highland beef casserole accompanied by champ potatoes

(V) Mediterranean vegetable pasta with tomato sauce, pesto and parmesan shavings

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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

Allergy Notice

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