

# Early Evening Menu

**20<sup>th</sup> – 26<sup>th</sup> July 2017 5.30 – 7pm**

*£13.95 for 2 courses (starter & main) Supplement = 5*

Homemade soup of the day – gf

Smoked Scottish mackerel pâté bound with mascarpone and horseradish,  
charred and pickled cucumber – gf

Tahini and cajun spiced aubergine, roast chickpeas, Dutch  
feta and tomato salad – gf

Panko crumbed clava brie, deep fried with a pink lady apple, date  
and orange relish

Salami Milano, marinated artichoke and pickled mushroom salad, shaved  
Parmesan and house dressing

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21 day aged rump steak (from Munro's of Dingwall) served with a blue cheese  
and crème fraîche aioli – 5 £1.95

Shetland mussel, cherry tomato and spring onion linguine served with a white  
wine and garlic and butter sauce

Honey roast belly of pork, Arran mustard and cheddar mash served with a red  
wine and pan juice reduction – gf

Seared fillet of Scottish salmon, baby prawn and chive potato salad, lemon, parsley  
and yoghurt dressing

Marinated chicken breast in tandoori spices and natural yoghurt, timbale  
of steamed rice, locally grown coriander and mooli salad – gf

Sweet potato, butter bean and spinach curry, with steamed basmati rice  
and mini poppadom – gf

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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*