

Lunch Menu

19th April – 3rd May 2018 12.00 – 3pm

£9.95 for 2 courses (starter & main) Supplement = 5

Homemade soup of the day – gf

Smoked haddock fishcakes with avocado relish and sweet chilli sauce

Munro's of Dingwall black pudding with pancetta, croûtons
and raspberry vinaigrette

Goat's cheese mousse with tomato chutney and basil emulsion

Smoked Scottish salmon with root vegetable slaw and lemon sherbet dressing

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21 day aged rump steak (from Munro's of Dingwall) served with creamed
potatoes, roast cherry vine tomatoes and garlic herb butter – S £3.95

Roast breast of chicken with buttered savoy cabbage, mash potatoes
and crispy Parma ham

Fillet of Sea bream with served with sweet potato purée, julienne of vegetables
and black olive tapenade

Pan seared hake fillet with fondant potato, puy lentils and basil oil

Slow roasted pork belly with rosti potatoes, confit onions
and wholegrain mustard jus

Rigatoni pasta with pesto, rocket and Parmesan cheese

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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*