

Lunch Menu

20th – 26th February 2018 12.00 – 3pm

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

Homemade soup of the day – gf

Tomato, olive and feta bruschetta

Haggis bonbon with caramelized onion aioli and watercress salad

Hot smoked salmon, caper, dill and potato tian with fresh lemon
and aioli – S £1.95 – gf

Lemon chicken served with rocket, Parmesan, pine nuts, garlic croûtons
and house dressing

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21 day aged rump steak (from Munro's of Dingwall) on mash potatoes
served with a fine red onion marmalade and smoked
Ullapool cheddar dressing – S £3.95 – gf

Roast chicken breast, creamy mash potato, Mediterranean vegetables
and a tomato and mascarpone sauce – gf

Scottish salmon fillet, crushed new potatoes, fine beans
and a lemon emulsion – S £1.75 – gf

Highland beef casserole served with creamy mash potatoes and fine beans – gf

Fillet of sea bass on crushed new potatoes, asparagus and a lemon, dill
and caper sauce – gf

Wild mushroom risotto, Parmesan shavings and rocket – 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) / Seasonal 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*