

# Lunch Menu

**14<sup>th</sup> – 20<sup>th</sup> November 2017 12.00 – 3pm**

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

Homemade soup of the day – gf

Smoked salmon mousse with prawns, lemon and lime crème fraîche  
and oatcakes – S £1.25

Stornoway black pudding medallions, wholegrain mustard aioli and dressed leaves

Garlic mushroom bruschetta with Parmesan, rocket and sun-blush tomatoes

Tempura king prawns on dressed leaves with chilli sauce

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21 day aged rump steak (from Munro's of Dingwall) served  
with whisky sauce – S £3.95 – gf

Breast of chicken on Mediterranean couscous with a tomato and basil sauce

Pan fried fillet of sea bass on crushed new potatoes with a chorizo, lemon  
and parsley butter – S £1.75 – gf

Sweet and sour pork on rice with prawn crackers

Smoked haddock tagliatelle with leeks, sun-blush tomatoes  
and saffron infused cream

(V) Beef tomato stuffed with goat's cheese, rosemary red onion marmalade  
and balsamic reduction – 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) / Extra 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*