

Lunch Menu

25th– 31st May 2017 12.00 – 3pm

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

Homemade soup of the day – gf

Cajun chicken Caesar salad, parmesan croutons, anchovy dressing
on crisp iceberg lettuce

Whipped Orkney goat's cheese bonbons, honey glazed purple beetroot
and crushed walnuts – 5 £1.25 – gf

Spring vegetable pakora bound in gram flour with sweet chilli and soy
dipping sauce and coriander salad

Creamy smoked Scottish haddock pâté finished with mascarpone, chives
and melba toast

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21 day aged rump steak (from Munro's of Dingwall) with brandy
and peppercorn sauce – 5 £3.95 – gf

Honey roast ham and garden pea risotto, Grana Padano and vegetable crisp

Grilled fillet of sea bream, fricassee of white beans, cherry tomatoes
and green olives finished with aged balsamic dressing – gf

Seared fillet of Scottish salmon with creamed fennel, cabbage and leeks,
toasted almonds – 5 £1.95 – gf

Roast vegetable and Dutch feta polenta, rich tomato and herb sauce,
creamy mash potato – gf

Slow braised Ardgay venison casserole with baby onions, mushrooms
and creamed potatoes – 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