

Lunch Menu

20th – 26th July 2017 12.00 – 3pm

£9.95 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 – S £1.25

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 – S £3.95

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 – S £1.95

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*