

Lunch Menu

9th – 22nd May 2018 12.00 – 3pm

£10.95 for 2 courses (starter & main) Supplement = 5

Homemade soup of the day – gf

Greek salad: feta, tomato, cucumber, capsicums, red onions and olives – gf

Gin smoked salmon with pickled celery and tomato and a chilli and spring onion dressing – S £1.00 – gf

Smoked mackerel with spiced chickpea couscous and lemon oil

Watermelon, mozzarella and Parma ham salad with raspberry vinaigrette – gf

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21 day aged rump steak (from Munro's of Dingwall) served with three root slaw, creamed potatoes and a red wine sauce – S £3.95 – gf

Sea bass fillet on mash potato with crushed butternut squash and yellow pepper coulis – S £1.00 – gf

Roast breast of chicken on mustard mashed potato with mushroom, bacon, onion and tomato ragout – gf

Potato gnocchi with asparagus, peas, cherry tomatoes, pearl onions, rocket pesto and Parmesan

Coley fillet with spiced lentil and mixed bean fricasse – gf

Highland beef casserole with carrots, broccoli and creamy mashed potatoes – 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) / 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