

Lunch Menu

14th – 27th June 2018 12.00 – 3pm

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

Homemade soup of the day – gf

Rollmop herring served with beetroot and radish salad – gf

Chicken and mushroom terrine served with pickled wild mushroom,
caramelized onion chutney and oatcakes – gf – optional

Asparagus, feta and tomato salad dressed with wholegrain
mustard vinaigrette – gf

Beetroot cured Scottish salmon served with fresh fennel
and orange salad – S £1.00 – gf

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21 day aged rump steak (from Munro's of Dingwall) served with rocket mashed
potatoes, celeriac remoulade and red wine jus – S £2.95 – gf

Smoked haddock and pea risotto served with cherry tomato emulsion – S £1.00 – gf

Pork loin steak served with black olives, slow roasted tomato, crushed potatoes,
braised red cabbage and sage jus – gf

Pan seared coley fillet served with mashed potatoes, fine beans, yellow pepper
coulis and crispy kale – gf

Breast of chicken served with new potatoes, green beans, pancetta, cherry
tomato and red wine sauce – gf

(V) Tagliatelle pasta served with sun-blushed tomatoes, pine nuts, rocket, garlic
and herb oil

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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*