

Lunch Menu

19th– 25th September 2017 12.00 – 3pm

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

Homemade soup of the day – gf

Grilled haggis served with sun-dried tomato mayonnaise and mushroom pâté

Chicken terrine wrapped in bacon served with fruit chutney
and oatcakes – S £1.95

Floured whitebait served with lemon sea salt and cracked black pepper
aïoli and watercress

Watermelon, feta and mint salad with toasted pumpkin seeds
and white balsamic – gf

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

Breast of Chicken served with pilau rice and creamy cajun tomato sauce – gf

Oven baked fillet of sea bream accompanied by sweet potato, spinach gnocchi
madras and natural yoghurt – gf

Roast fillet of salmon, crushed new potatoes, tartare sauce
and fresh lemon – S £1.95 – gf

Highland beef casserole accompanied by champ potatoes

(V) Mediterranean vegetable pasta with tomato sauce, pesto and parmesan shavings

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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*