

Lunch Menu

21st – 27th November 2013 – 12 – 3pm
£7.95 for 2 courses (starter & main) Supplement = S

Homemade soup of the day

English Stilton on toast with a balsamic pear salad

Scottish hot-smoked salmon potato dill and horseradish salad – S £1.95

Tomato basil and Spanish onion salad topped with crumbled Dutch feta

Locally produced haggis roast butternut squash and chickpea salad
with a harrisa dressing

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Pan seared rump steak, from Munro's of Dingwall, with a thyme
and green peppercorn sauce – S £3.95

Roast breast of chicken with creamy mash potatoes and a porcini mushroom sauce

Grilled fillet of sea bass with a sweet potato purée and a roast garlic oil – S £2.75

Pork and ginger sausage roll with a chilli and spring onion salad and soy dressing

Broccoli and cauliflower pie in a smoked cheddar sauce with a golden puff pastry lid

Seared fillet of sea-trout with crushed new potatoes and a green olive salsa

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All meals are served with potatoes and vegetables

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Side orders

French fries £1.95 / Rocket, pear and parmesan salad £3.25

Garlic bread £1.75 / Extra vegetables and potatoes £1.75