

## Starters

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Fresh soup of the day – <i>gf</i>	3.45
King prawns in a light tempura batter, sweet chilli and coriander mayonnaise	6.95
Brasserie Sharing Platter - aged Parma ham, Scottish hot-smoked salmon, our own marinated olives, warm Ross-shire pork and fennel sausage, garlic bread, Cambozola cheese, rocket and pear salad	11.95
Pot of West coast mussels cooked in a classic white wine and garlic cream sauce – <i>gf</i>	7.95
Grilled Spanish chorizo, garden pea and Dutch feta salad, with an apple cider dressing	6.95
Balvenie whisky smoked salmon topped with baby capers and dressed watercress – <i>gf</i>	7.50
Strathdon blue cheese from Tain with a fresh pear, toasted walnut and rocket salad, Dijon mustard dressing – <i>gf</i>	6.95
Haggis sliders - three locally produced mini haggis burgers topped with garlic mayonnaise	8.95

## Sides

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Bucket of French fries and Belgium mayonnaise	3.25
Bucket of sweet potato fries with sweet chilli and coriander mayonnaise	4.25
Bowl of roasted root vegetables – <i>gf</i>	1.95
Rocket salad with semi-dried cherry tomatoes, shaved Grana Padano Parmesan and balsamic dressing – <i>gf</i>	3.95
A bowl of our own marinated olives – <i>gf</i>	2.95
Garlic and rosemary pizza bread	2.95
Add mozzarella cheese	1.25

## Mains

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Seared 10oz ribeye steak, slow cooked tomato, mushroom, creamy mashed potatoes, peppercorn sauce – <i>gf</i>	19.95
Tempura Scottish haddock fillets, French fries, our own tartare sauce and fresh lemon	13.95
Grilled fillets of sea bass with pancetta and thyme sautéed baby potatoes and a tomato and chilli dressing – <i>gf</i>	14.95
The Brasserie burger – 8oz Angus beef burger, brioche bun, crisp iceberg lettuce, beef tomato and French fries	11.95
Add streaky bacon or cheese	1.00
Roast breast of chicken stuffed with locally produced haggis, wrapped in Parma ham, mashed potatoes, malt whisky cream sauce	14.95
Seared Highland venison haunch steak, crushed new potatoes, sautéed asparagus spears and rehydrated apricots – <i>gf</i>	16.95
Truffled Mac 'n' Cheese, dressed rocket leaves and your choice of garlic pizza bread or a bucket of French fries	11.95

## Pizza

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Margs - Classic margherita with our own rich tomato base, grated Fior de latte, buffalo mozzarella and fresh basil	9.95
Parma ham - rich tomato base, Fior de latte, Parma ham, porcini mushrooms and dried oregano	10.95
Fire Eater - rich tomato base, Fior de latte, slices of hot salami, jalapeño peppers, dried red chilli, smoked paprika	10.95
Zuco – our own rich tomato base, roast butternut squash, Fior de latte, Strathdon blue cheese and toasted pine nuts	10.25
Marinara – homemade marinara tomato sauce, Fior de latte, West coast mussels, King prawns and Scottish hot-smoked salmon	11.95
Chorizo lover! - rich tomato base, Fior de latte, Spanish chorizo, red onion and jalapeños	10.95
Highlander – our own rich tomato base, locally produced haggis, red onion marmalade, rocket and Fior de latte	10.95

*gf - Gluten free dishes.*

*Other dishes can be made gluten free on request. Please inform your waiter if you are allergic to any food items before your order. We cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens.*