

2nd to 15th
May 2019

Allergy Notice:

If you require any information regarding allergens please ask a member of staff.

S – Supplement
gf – Gluten free
v – Vegetarian

Early evening 5–7pm

Starters

Homemade soup of the day – *gf, v*

Scottish smoked salmon and crayfish cocktail with smoked marie rose sauce – *gf*

Goat's cheese mousse, golden beetroot & candied walnuts – *v*

Puff pastry tartlet filled with haggis and red onion jam

Ham hock and spring vegetable terrine with piccalilli and toast

Sides

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French fries 2.95

Cajun fries 3.95

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

House coleslaw 2.75

House salad 4.25

Add slaw 0.75

Two courses – £14.95

Mains

Chargrilled rump steak, from Munro's of Dingwall, served with sweet potato wedges and garlic and herb butter – *gf* S 1.95

Fillet of Scottish salmon, new potatoes, fine beans and salsa verde – *gf*

Herb crusted cod fillet, niçoise style salad with rose harissa dressing – *gf*

Roast breast of chicken with braised rice and white wine and tarragon cream

Chargrilled pork loin, sautéed new potatoes, apple and black pudding, grain mustard sauce

Risotto primavera, parmesan and truffle oil – *gf*

Add a side of vegetables S 1.00

Our philosophy is simple;
Use the best local ingredients
to create a menu of simple,
modern dishes. Matched
with great wine and friendly,
relaxing service.