

4th to 17th
April 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*

Caesar salad - leaves, anchovies, parmesan and garlic croûtons

Seafood cocktail - Crayfish and smoked salmon in Marie Rose sauce, served on a bed of salad with cherry tomatoes and paprika – *gf*

Salt and pepper chicken wings, with creamed corn and salad leaves – *gf*

Bacon and brie tartlet with cranberry sauce

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, sautéed potatoes, garlic roasted tomatoes and red wine jus S 1.95

Fillet of Scottish salmon with a lemon and herb crust on a bed of parsley mash with fresh greens and herb oil

Mussel linguini with chilli and garlic, garlic bread

Chicken and chorizo pan-fried and served on a smoky haricot bean stew – *gf*

Highland venison sausages, creamy mash potato, roasted vegetables and caramelized onion jus

Wild mushroom risotto, truffle oil and parmesan shavings – *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.