

5th to 18th
September 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*

Smoked bacon and cheddar tartlet with a spicy tomato relish

Smoked mackerel pâté, oatcakes and apple chutney – *gf optional*

Tomato, red onion and basil crostini – *v*

Panko breaded chicken tenderloins with a garlic and chive aioli

Sides

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French fries 2.95

Sweet potato fries 3.95

Truffled Parmesan fries 3.95

Garlic pizza bianco 4.75

Add buffalo mozzarella 1.50

House coleslaw 2.95

House salad 3.25

Add slaw 0.95

Two courses – £14.95

Mains

Chargrilled rump steak from Munro's of Dingwall served with whipped mash potato, sautéed onions, mushroom served with philly cheese sauce – *gf optional* S 1.95

Pan fried sea bass fillet served with chorizo cassoulet – *gf*

Chicken breast served with creamy mash potato, roast vegetables and red wine jus – *gf*

Citrus crusted Scottish salmon fillet, crushed potato, sugar snaps and chilli butter – *gf optional*

Spicy Mediterranean vegetable tagliatelle with garlic bread – *v*

Slow cooked beef goulash served with sour cream – *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.