

7th to 20th February
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*

Oatmeal coated haggis bonbons with whisky sauce and red onion marmalade

Pear, walnut and Strathdon blue cheese salad with a honey and grain mustard dressing – *gf, v*

Smoked haddock and lovage tart with a celeriac and apple remoulade

Chicken liver pâté with spiced pear chutney and toast – *gf optional*

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 6oz rump from Munro's S 1.95 of Dingwall served with lyonnaise potato, roast cherry tomatoes and mushroom sauce – *gf*

Pan fried salmon supreme with champ potato, green beans and a lemon and dill butter – *gf*

Pan fried coley fillet in a tomato, mussel and chorizo stew

Poached chicken breast stuffed with tarragon mousse served with basmati and wild rice and a tarragon cream – *gf*

Breaded pork escalope, sautéed potatoes, black pudding and salsa verde

Baked aubergine filled with olives, tomatoes and spinach

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.