

7<sup>th</sup>– 13<sup>th</sup> March 2018  
2018

*S – Supplement*  
*gf – Gluten free*

## Early evening 5–7pm

### Starters

Homemade soup of the day – gf

Roasted cherry tomato and basil  
tartlet drizzled with a balsamic glaze

Cream cheese and chestnut  
mushroom crostini

Hot smoked salmon served with a  
dill and lemon crème fraîche potato  
salad and watercress – gf

Roasted chicken wings coated  
in a creamy ranch sauce – gf

### Sides

..... 2.95

Sweet potato fries 4.25

House salad 4.25

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

Onion rings 3.95

## Two courses—£13.95

### Mains

Rump steak from Munro's  
of Dingwall served with white  
pudding mash, garlic roasted  
tomato and a Cajun cream sauce S 1.95

Oven roasted Salmon with a  
warmed Niçoise salad dressed  
with a green pesto – gf

Pan seared sea bass served  
with pak choi, sticky coconut rice  
and dressed with a soy, ginger  
and chili sauce – gf

Pan seared chicken supreme with  
roast potatoes, seasonal vegetables  
and a rosemary jus – gf

Steak and ale pie topped with puff  
pastry and served with mashed  
potatoes and vegetables

Chickpea and sweet potato  
tagine topped with a lime  
crème fraîche – gf

Add a side of roasted 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.