

7th – 13th September
2017

S – Supplement
gf – Gluten free

Early evening 5–7pm

Starters

Homemade soup of the day – gf

Sweet pickled herring, cucumber,
spring onion crème fraîche

Brie, cranberry and caramelised
walnut salad – gf

Local butchers black pudding with
red onion chutney and whisky syrup

Tandoori spiced chicken
breast, coriander yoghurt
and fine leaves – gf

Sides

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French fries 2.95

Sweet potato fries with rosemary salt 4.25

House marinated olives with chilli
and thyme 3.25

Tomato, red onion and feta salad 4.25

Truffled Parmesan fries with
smoked Paprika aioli 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

Two courses—£13.95

Mains

Chargrilled 28 day aged rump
steak from Munro's of Dingwall
with roast potatoes and whisky
sauce – gf S 1.95

Fillet of West Coast salmon, white
wine and dill sauce with crushed
potatoes – gf

Fillet of North Sea cod, roast
potatoes, sun-dried tomato salsa
and crispy pancetta – gf

Pan fried chicken breast set on local
haggis served with green beans
and wild mushroom sauce

King prawn, spinach and sun-dried
tomato pizza

Homemade sweet potato macaroni
with garlic bread

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.