

8<sup>th</sup> – 15<sup>th</sup> June 2017

*S – Supplement*  
*gf – Gluten free*

## Early evening 5–7pm

### Starters

Homemade soup of the day – gf

Sweet cured herring, apple, walnut, orange, radish and pea shoot salad with honey mustard dressing

Tomato, feta and red onion bruschetta with dressed balsamic reduction, olive oil and fresh basil

Sticky BBQ chicken knuckles, chilli lime sour cream, sesame seed and coriander salad – gf

Sautéed button mushrooms and bacon ragout, set on pizza bread, rocket and parmesan salad

### Sides

French fries 2.95

Sweet potato fries with rosemary salt 4.25

Bucket of truffled fries with smoked paprika mayonnaise 3.25

A bowl of our marinated olives 2.95

Rocket, parmesan and pear salad 2.95

Garlic pizza bread 2.95

Add mozzarella cheese 1.95

## Two courses—£13.95

### Mains

Chargrilled 28 day aged rump steak S 1.95 from Munro's of Dingwall with Diane sauce and watercress – gf

Smoked haddock and sweet pea risotto with fresh pea shoots – gf

Pork and haggis pattie, toasted brioche bun, roast turnip aioli and sautéed potatoes

Pan seared fillet of Salmon with white onion cream, soft herb oil, roasted artichokes, crushed potatoes and lemon oil – gf

Thai green chicken curry, steamed rice and Thai chopped salad – gf

Kitchens roasted squash, chilli, basil, confit garlic pizza with our own tomato sauce and mozzarella

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.