

9th – 15th November

S – Supplement
gf – Gluten free

Early evening 5–7pm

Starters

Homemade soup of the day – gf

Haggis bonbons served with
whisky mayonnaise

BBQ coated chicken wings
and salad leaves – gf

Halloumi and mixed pepper
skewers – gf

Smoked Scottish salmon with soft
cheese and chive crostini

Sides

French fries 2.95

Sweet potato fries 4.25

House marinated olives with chilli
and thyme 3.25

Tomato, red onion and feta salad 4.25

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

Two courses—£13.95

Mains

Rump steak from Munro's of
Dingwall served with crushed new
potatoes and peppercorn sauce S 1.95

Chicken satay with basmati rice

Pan seared Scottish salmon
set on creamy mashed potatoes,
asparagus spears and a dill
and caper cream – gf

Pan fried sea bream on a bed of
creamy mash potato, green beans
and a dill cream – gf

Roasted vegetable pie topped
with creamy mash – gf

Feta cheese pizza with rich tomato
base, mozzarella cheese, sliced red
onion and roasted pepper

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.