

10<sup>th</sup> – 17<sup>th</sup> January  
2018

*S – Supplement*  
*gf – Gluten free*

## Early evening 5–7pm

### Starters

Homemade soup of the day – gf

Creamy garlic mushroom bruschetta  
dressed with leaves

Smoked Scottish salmon,  
beetroot, apple and leaf salad  
served with pepper and lemon  
crème fraîche – gf

Caesar salad – chicken, smoked  
bacon, parmesan and garlic  
croûtons served with Caesar  
dressing

Halloumi and pepper skewers  
with pesto dressing – gf

### Sides

French fries 2.95

Sweet potato fries 4.25

House marinated olives with chilli  
and thyme 3.25

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 S 1.95

Dingwall served with garlic butter  
and grilled tomato – gf  
Add portion of chips for – S 1.00

Spicy pork and beef meatballs  
in a tomato and basil tagliatelle

Sweet and sour stir fry with harrisa  
spiced mushrooms

Pan fried breast of chicken served  
with tandoori curry sauce and sticky  
coconut rice – gf

Pan fried fillet of sea bass served  
with sweet chilli noodles and  
Julienne vegetables

Fillet of salmon set on crushed new  
potatoes with lime and chilli butter  
with green beans – gf

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.