

10<sup>th</sup> – 16<sup>th</sup> August  
2017

*S – Supplement*  
*gf – Gluten free*

## Early evening 5–7pm

### Starters

Homemade soup of the day – gf

Smoked chicken with apple  
and a baby spinach salad – gf

(V) Sun-blushed tomato, goat's  
cheese, olive and coriander tartine  
drizzled with honey

(V) Kitchen Waldorf – Celery, pear  
and toasted almond salad – gf

Course smoked mackerel pâté  
served with oatcakes and caramelised  
red onion chutney – 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 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

## Two courses—£13.95

### Mains

Chargrilled 28 day aged rump steak S 1.95  
from Munro's of Dingwall with a  
peppercorn sauce – gf

Strips of pork loin and green  
peppers in a black bean sauce  
with aromatic rice

Baked seasonal mackerel fillets  
served with roast potatoes and a  
tomato and spring onion sauce – gf

Scottish salmon fillet topped with  
hollandaise sauce served with creamy  
mashed potatoes – gf

Linguine pasta with chicken and a  
creamy cajun and pepper sauce

(V) Butternut squash and yellow  
courgette chilli served with rice  
and sour cream – 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.