

11<sup>th</sup> – 17<sup>th</sup> April 2018

*S – Supplement*  
*gf – Gluten free*

## Early evening 5–7pm

### Starters

Homemade soup of the day – gf

Roasted root vegetable and mackerel salad – gf

Teriyaki chicken skewers served with and exotic salad – gf

Bloody Mary prawn cocktail – Atlantic prawns served with bloody Marie rose sauce – gf

Goat's cheese and caramelized red onion tart finished with reduced balsamic

### Sides

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French fries 2.95

Sweet potato fries 4.25

House salad 4.25

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

House coleslaw 2.75

## Two courses—£13.95

### Mains

Rump steak from Munro's of Dingwall, white pudding mash, roasted tomato and garlic butter – gf S 1.95

Pan seared chicken breast served with a tikka masala sauce, lime rice and green beans – gf

Fillet of Scottish salmon served with a spinach mash potato, salsa verde and sugar snaps – gf

Pan seared fillet of sea bass in a soy, ginger and sweet chilli sauce with lime rice and green beans – gf

Steak and Black Isle red kite ale casserole with a puff pastry lid, creamy mash and roasted root vegetables

Penne pasta served with a creamy pesto sauce and wild mushrooms

Add a side of roasted vegetables S 1.00

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.