

12th – 25th September
2018

S – Supplement
gf – Gluten free

Early evening 5–7pm

Starters

(V) Homemade soup of the day– gf

(V) Breaded garlic mushrooms,
mustard mayonnaise with dressed
salad leaves

Scottish smoked salmon and
cucumber roulade, herb potato
salad with Scottish oatcakes

Trio of haggis, neeps and tatties
with whisky sauce

Smoked bacon and caramelized red
onion tartlet

Sides

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French fries 2.95

Cajun fries 3.95

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—£14.95

Mains

Rump steak from Munro's
of Dingwall served with crushed
new potatoes, grilled tomato and
chasseur sauce S 1.95

Pan seared fillet of coley with Thai
green curry sauce and fluffed rice
– gf

Spicy Cajun chicken breast with
crushed new potatoes, sugar snaps
and a spicy tomato sauce – gf

(V) Vegetable stir fry with hoisin
sauce and soya noodles

Roasted plaice with mashed potato,
roast fennel, drizzled with a parsley
and lemon butter – gf

Pork and beef meatballs served on a
bed of linguini with a rich tomato
sauce

Add a side of 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.