

12th – 18th October
2017

S – Supplement
gf – Gluten free

Early evening 5–7pm

Starters

Homemade soup of the day – gf

Chicken and artichoke terrine,
dressed salad and red onion
chutney – gf

BBQ pulled beef brisket, mixed
leaves and spring onions – gf

Smoked mackerel and potato
salad with a horseradish
dressing – gf

Wild mushroom and spinach tartlet,
dressed leaves and balsamic glaze

Sides

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 with
smoked Paprika aioli 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

Two courses—£13.95

Mains

Chargrilled 28 day aged rump S 1.95
steak from Munro's of Dingwall
with horseradish mash potato and
red wine jus – gf

Oven baked salmon, herb crushed
potatoes, asparagus and béarnaise
sauce – gf

Grilled cod loin, creamy mash
potato, baby spinach with a dill and
caper sauce – gf

Pan roasted chicken breast, sugar
snap peas, roast potatoes and a
whisky sauce – gf

Sweet and sour pork with aromatic
basmati rice – gf

Homemade chickpea and sweet
potato tagine with herb oil and pea
shoots – 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.