

13<sup>th</sup>–19<sup>th</sup> July 2017

*S – Supplement*  
*gf – Gluten free*

## Early evening 5–7pm

### Starters

Homemade soup of the day – gf

Cured herring fillets, pickled onions, radish, orange, apple and peashoot salad with Arran mustard dressing

Parma ham, water melon and feta salad – gf

Grilled haggis, crispy kale, whisky reduction and roast swede

Puff pastry tart filled with red onion marmalade, blue cheese, white balsamic and peashoots

### Sides

..... ..  
French fries 2.95

Sweet potato fries with rosemary salt 4.25

Bucket of truffled fries with smoked paprika mayonaise 3.25

A bowl of our marinated olives 2.95

Rocket, parmesan and pear salad 2.95

Garlic pizza bread 2.95

Add mozzarella cheese 1.95

## Two courses—£13.95

### Mains

Chargrilled 28 day aged rump steak S 1.95  
from Munro's of Dingwall with mushroom and stout sauce

Salmon fillet, parmesan mash, spinach veloute herb oil – gf

Pan seared fillet of coley, served with crushed potato, smoked paprika, lemon and tomato sauce – gf

Cauliflower and courgette curry served with boiled rice, mango and mint yoghurt – gf

Strips of chicken topped with butter bean and basil sauce, smoked bacon and herb crumb

Pizza, topped with smoked ham hough and pineapple with mozzarella

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.