

14<sup>th</sup> – 21<sup>st</sup> February

*S – Supplement*  
*gf – Gluten free*

## Early evening 5–7pm

### Starters

Homemade soup of the day – gf

Goat's cheese bonbons, beetroot purée with dressed salad

Three cheese tartlet – Brie, Stilton and cheddar cheese, with mixed leaves

BBQ coated chicken and pepper skewers – gf

Hot-smoked salmon mousse, crostini and mixed salad – gf

### Sides

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French fries 2.95

Sweet potato fries 4.25

House salad 4.25

House slaw 2.75

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

Onion rings 3.95

## Two courses—£13.95

### Mains

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

Cottage pie topped with creamy mashed potato, with seasonal vegetables – gf

Creamy chicken enchilada with house slaw and chunky chips

Wholegrain honey mustard salmon, black pudding, mashed potatoes and sugar snaps

Fillet of sea bass with lemon parsley butter, creamy mashed potato and sugar snaps – gf

Vegetable chilli topped with sour cream, aromatic rice – gf

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.