

16th– 30th May 2018

S – Supplement
gf - Gluten free

Early evening 5–7pm

Starters

(V) Homemade soup
of the day – gf

Scottish smoked salmon, soft cheese
and chive crostini

Peppered smoked mackerel salad
with roasted red peppers – gf

Blue cheese and spring onion tartlet

Honey BBQ chicken skewers – gf

Sides

.....
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—£13.95

Mains

Rump steak from Munro's of S 1.95
Dingwall with black pudding mash
potato, roasted tomato and pepper
sauce

Pan fried fillet of Scottish salmon
with sticky coconut rice, pak choi
and chilli ginger sauce – gf

Pan fried Coley, crushed new
potatoes, sugar snaps and a chilli,
lemongrass and ginger broth – gf

Chargrilled breast of chicken, roast
potatoes, seasonal vegetables and red
wine jus – gf

Chicken Caesar salad - Cos lettuce,
Parmesan, cherry tomatoes,
garlic croûtons and The Kitchen
Brasserie's Caesar dressing topped
with warm chicken

(V) Creamy wild mushroom and
asparagus penne pasta

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.