

26th September – 9th
October 2018

S – Supplement
gf – Gluten free

Early evening 5–7pm

Starters

(V) Homemade soup of the day– gf

Black pudding bonbons served with
a pepper sauce and mixed leaves

Satay chicken and red pepper
skewers and dressed leaves – gf

(V) Avocado, cucumber and cherry
tomato salad with a green herb oil
dressing.– gf

Goat's cheese and shallot tartlet with
dressed leaves

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 S 1.95
of Dingwall served with creamy
mash potato, garlic roasted tomato
and peppercorn sauce – gf

Pan seared fillet of sea bass served
with crushed new potatoes, broccoli
and sauce vierge – gf

Cajun chicken penne pasta
in a creamy rich tomato sauce

(V) Oven roasted vegetable lasagne
served with garlic bread

Citrus crusted Scottish salmon
with sugar snaps, spring onion mash
potato and citrus butter.– gf

Chilli con carne served with basmati
rice, sour cream and tortilla chips
(– gf Optional)

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.