

27th June – 11th July
2018

S – Supplement
gf – Gluten free

Early evening 5–7pm

Starters

Homemade soup of the day – gf, v

Garlic mushroom crostini

Spiced king prawns with lime syrup,
pineapple salsa and exotic leaves – gf

Roasted red pepper, tomato and basil
tart served with mixed leaves

Honey glazed chicken skewers, sweet
mustard dressing
and salad leaves – gf

Sides

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French fries 2.95

Cajun fries 3.95

House salad 4.25
Add slaw .75

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95
Add buffalo mozzarella 1.25

House Slaw 2.75

Two courses—£13.95

Mains

Rump steak from Munro's of S 1.95
Dingwall with chorizo mashed
potatoes, roast tomato and red
pepper and sun-blushed tomato
butter

Chilli, lime and garlic linguini with
courgettes and fresh parsley

(V) Pomegranate, candied
walnut and beetroot salad served
with orange and lime dressing – gf

Pan seared sea trout, honey glazed
watermelon, blueberry coulis, sautéed
potatoes and mange tout – gf

Chargrilled chicken breast,
creamy Cajun sauce, lime crème
fraîche, crushed potatoes
and sugar snaps – gf

Korean marinated pork chop
with roasted new potatoes, pak choi
and red wine jus – gf

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.