

28th – November
28th – December
2018

S – Supplement
gf – Gluten free

Early evening 5–7pm

Starters

(V) Homemade soup of the day– gf

(V) Brie, cranberry and walnut tartlet with dressed salad

Pork, apricot and sage stuffing bonbons with cranberry and red wine jus

Smoked salmon crostini with orange and cinnamon crème fraîche and watercress

(V) Buffalo mozzarella, sun-dried tomato and fig salad – gf

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 of Dingwall served with braised red cabbage and roasted new potatoes with a porcini mushroom sauce – gf S 1.95

Slowly braised pork belly with a rich creamy truffle mash potato, caramelized apple and red wine jus – gf

Pan fried chicken with roasted new potatoes, root vegetables and red wine jus – gf

Scottish fillet of salmon with spiced potatoes, sugar snap peas and citrus butter– gf

Fillet of sea bream with a chili and honey glaze served with crayfish gnocchi

(V) Mushroom, Brie and spinach linguini served with garlic bread and watercress

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.