

28th December to
9th January 2019

Allergy Notice:

If you require any
information regarding
allergens please ask a
member of staff.

S – Supplement
gf – Gluten free
v – Vegetarian

Early evening 5–7pm

Starters

Homemade soup of the day – *gf, v*

Crispy panko chicken tenderloins,
wasabi mayonnaise and Asian slaw

Poached salmon Caesar salad, salt
and pepper croûtons, anchovies
and crispy pancetta

Black pudding rarebit, dressed leaf
salad and marinated vine tomatoes

Roasted butternut squash, red
pepper and blue murder cheese
salad, toasted pine nuts and
mustard vinaigrette – *gf, v*

Sides

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French fries 2.95

Cajun fries 3.95

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95
Add buffalo mozzarella 1.25

House coleslaw 2.75

House salad 4.25
Add slaw 0.75

Two courses – £14.95

Mains

Chargrilled 6oz Highland rump S 1.95
steak, from Munro's of Dingwall,
colcannon mash, roasted baby
onions and port jus – *gf*

Thai green turkey curry, coconut
rice, fresh parsley and lime – *gf*

Posh dog – Ardgay venison
sausage in grilled brioche bun
with sauerkraut, French fries and
thousand island mayo

Linguine with brown Gairloch
crab, smoked mussels, chili, garlic
and parsley

Grilled fillet of sea bream, parsley
and lemon tabbouleh salad and
dressed fennel

Gnocchi with shredded sprouts
and wild mushroom with roasted
chestnuts and parmesan

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.