

30th May– 13th June
2018

S – Supplement
gf – Gluten free

Early evening 5–7pm

Starters

(V)Homemade soup of the day
– gf

Goat's cheese and cherry bruschetta
served with salad leaves

Peppered mackerel and apple pâté
on toasted crostini

Cherry tomato and mozzarella tart
dressed with fresh basil oil

(V) Melon, feta cheese and candied
walnut, pomegranate salad – gf

Sides

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French fries 2.95

Sweet potato fries 4.25

House marinated olives with
chilli and thyme 3.25

House salad 4.25

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95
Add buffalo mozzarella 1.25

Onion rings 3.95

Two courses–£13.95

Mains

Rump steak from Munro's of S 1.95
Dingwall served on spring onion
mash, roasted garlic tomato
with sun-blushed tomato and
horseradish butter

Chargrilled chicken breast with chive
mash, roasted vegetables and rich red
wine jus – gf

Pan seared sea bass, spiced red
pepper coulis, sugar snaps and herb
crushed potatoes – gf

Pan seared fillet of sea trout with
lemon and caper butter, sugar snaps
and pea mash – gf

Creamy beetroot risotto topped with
goat's cheese mousse – gf
(V) Available with mushrooms

Chargrilled pork chop with black
pudding mash, apple purée,
broccoli and red wine, wholegrain
mustard jus

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.