

30th May to
13th June 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*

Cajun chicken skewers with
sweet chili mayonnaise – *gf*

Goat's cheese bon bons with
a beetroot purée – *v*

Smoked mackerel pâté crostini

Mozzarella and roast vegetable
tartlet with a balsamic glaze

Sides

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 rump steak, from
Munro's of Dingwall, crushed
new potatoes, roasted baby onion
and porcini sauce – *gf* S 1.95

Warm Scottish salmon salad
with capers and baby potatoes

Chicken parmigiana with linguini

Pan fried coley in Thai red curry
sauce and braised rice – *gf*

Five bean vegetable tagine served
with couscous – *v*

Pork and mushroom stroganoff
served with braised rice – *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.