

30th November –
24th December 2017

S – Supplement
gf – Gluten free

Early evening 5–7pm

Starters

Homemade soup of the day – gf

Brie, cranberry and spring onion
tartlet

Pork and sage stuffing croquettes
with a cranberry and port dip

Smoked salmon with clementine,
watercress salad and an orange
and cinnamon crème fraîche – gf

Fig and mozzarella salad with cherry
tomato vinaigrette – gf

Sides

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French fries 2.95

Sweet potato fries 4.25

House marinated olives with chilli
and thyme 3.25

Tomato, red onion and feta salad 4.25

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

Two courses—£13.95

Mains

Rump steak from Munro's of
Dingwall served with braised
red cabbage, truffle whipped
mash and port and red wine jus S 1.95

Fillet of sea bass on crayfish gnocchi
and pomegranate vinaigrette

Pan seared chicken supreme,
shredded pepper Brussels
and pancetta, roasted potatoes
and a cream sauce – gf

Mushroom and tarragon strudel
in Madeira and honey roasted
winter vegetable

Sage and tarragon crusted salmon
with spicy roasted potatoes, and
citrus butter – gf

Slowly braised pork belly with
creamy mash potato and a
caramelized apple jus – gf

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.