

7<sup>th</sup> – 13<sup>th</sup> November  
– 2018

*S – Supplement*  
*gf – Gluten free*

## Early evening 5–7pm

### Starters

(V) Homemade soup of the day– gf

(V) Goat's cheese bonbons with pea purée and dressed leaves

Warm peppered mackerel and apple salad – gf

(V) Tomato, basil and mozzarella tartlet with balsamic glaze and dressed leaves

(V) Courgette, aubergine and red pepper skewer served with a spicy red pepper and tomato sauce

### 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 sautéed new potatoes, garlic roasted mushrooms and tomato – gf S 1.95

Pan fried fillet of sea bass, julienne of vegetables and teriyaki noodles

Fillet of cod, crushed new potatoes and savoy cabbage and bacon cream – gf

Pork sausages served with leeks, creamy mash potato, roasted vegetables and red wine jus

Spaghetti Bolognese served with garlic bread

(V) Wild mushroom and apricot risotto with a sun-dried tomato purée

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.