

7th to 21st
March 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*

Pork and apricot terrine with piccalilli and oatcakes

Scottish smoked salmon carpaccio, capers, rocket and lemon syrup – *gf*

Haggis tian - haggis, turnip and potato topped with whisky sauce

Spinach frittata, red onion marmalade & dressed salad – *gf*

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 rump steak, from Munro's of Dingwall, black pudding mash, cherry tomatoes and red wine jus – *gf optional* S 1.95

Oven baked Scottish salmon fillet with ratatouille and couscous – *gf*

Pan fried lemon sole with seasonal greens, crushed new potatoes and citrus butter – *gf*

Chicken curry with basmati rice and poppadom – *gf optional*

Pork sausages, mash, seasonal vegetables and red onion gravy

Goat's cheese & butternut squash risotto with pea shoots – *v, 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.