

2nd to 15th  
May 2019

Allergy Notice:

If you require any information regarding allergens please ask a member of staff.

*S – Supplement*  
*gf – Gluten free*  
*v – Vegetarian*

## Lunch Menu 12-3pm

### Starters

Homemade soup of the day – *gf, v*

Scottish smoked salmon and crayfish cocktail with smoked marie rose sauce – *gf*

Goat's cheese mousse, golden beetroot & candied walnuts – *v*

Puff pastry tartlet filled with haggis and red onion jam

Ham hock and spring vegetable terrine with piccalilli and toast

### 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

## Brasserie Specials

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Meatfeast Pizza – rich tomato 12.95  
base, mozzarella, chorizo, pancetta,  
smoked cured pork sausage and  
jalapeño peppers

Kitchen burger – griddled beef 13.95  
burger, bacon cheddar cheese, burger  
relish with house slaw and fries

## Two courses – £11.95

### Mains

Chargrilled rump steak, from S 2.95  
Munro's of Dingwall, served  
with sweet potato wedges and  
garlic and herb butter – *gf*

Fillet of Scottish salmon,  
new potatoes, fine beans  
and salsa verde – *gf*

Herb crusted cod fillet, niçoise  
style salad with rose harissa  
dressing – *gf*

Roast breast of chicken with  
braised rice and white wine  
and tarragon cream

Chargrilled pork loin, sautéed  
new potatoes, apple and black  
pudding, grain mustard sauce

Risotto primavera, parmesan  
and truffle oil – *gf*

Add a side of vegetables S 1.00

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Panko breaded Scottish haddock 14.95  
served with chunky chips, mushy  
peas and tartare sauce

Macaroni cheese with leek and 12.95  
bacon, garlic bread and house salad