

4<sup>th</sup> to 17<sup>th</sup>  
April 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*

Caesar salad - leaves, anchovies, parmesan and garlic croûtons

Seafood cocktail - Crayfish and smoked salmon in Marie Rose sauce, served on a bed of salad with cherry tomatoes and paprika – *gf*

Salt and pepper chicken wings, with creamed corn and salad leaves – *gf*

Bacon and brie tartlet with cranberry sauce

### 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 Munro's of Dingwall, sautéed potatoes, garlic roasted tomatoes and red wine jus S 3.95

Fillet of Scottish salmon with a lemon and herb crust on a bed of parsley mash with fresh greens and herb oil S 1.95

Mussel linguini with chilli and garlic, garlic bread

Chicken and chorizo pan-fried and served on a smoky haricot bean stew – *gf*

Highland venison sausages, creamy mash potato, roasted vegetables and caramelized onion jus

Wild mushroom risotto, truffle oil and parmesan shavings – *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 bacon, garlic bread and house salad 12.95