

5th to 18th
September 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*

Smoked bacon and cheddar tartlet with a spicy tomato relish

Smoked mackerel pâté, oatcakes and apple chutney – *gf optional*

Tomato, red onion and basil crostini – *v*

Panko breaded chicken tenderloins with a garlic and chive aioli

Sides

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French fries 2.95

Sweet potato fries 3.95

Truffled Parmesan fries 3.95

Garlic pizza bianco 4.75

Add buffalo mozzarella 1.50

House coleslaw 2.95

House salad 3.25

Add slaw 0.95

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
whipped mash potato, sautéed
onions, mushroom served with
philly cheese sauce – *gf optional*

Pan fried sea bass fillet served
with chorizo cassoulet – *gf*

Chicken breast served with
creamy mash potato, roast
vegetables and red wine jus – *gf*

Citrus crusted Scottish salmon
fillet, crushed potato, sugar snaps
and chilli butter – *gf optional*

Spicy Mediterranean vegetable
tagliatelle with garlic bread – *v*

Slow cooked beef goulash served
with sour cream – *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