

7th to 20th February
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*

Oatmeal coated haggis bonbons with whisky sauce and red onion marmalade

Pear, walnut and Strathdon blue cheese salad with a honey and grain mustard dressing – *gf, v*

Smoked haddock and lovage tart with a celeriac and apple remoulade *S 1.25*

Chicken liver pâté with spiced pear chutney and toast – *gf optional*

Sides

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 – £10.95

Mains

Chargrilled 6oz rump from Munro's of Dingwall served with lyonnaise potato, roast cherry tomatoes and mushroom sauce – *gf S 3.95*

Pan fried salmon supreme with champ potato, green beans and a lemon and dill butter – *gf*

Pan fried coley fillet in a tomato, mussel and chorizo stew

Poached chicken breast stuffed with tarragon mousse served with basmati and wild rice and a tarragon cream – *gf*

Breaded pork escalope, sautéed potatoes, black pudding and salsa verde

Baked aubergine filled with olives, tomatoes and spinach

Add a side of vegetables *S 1.00*

Brasserie Specials

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

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

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

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