

7th– 13th March 2018

S – Supplement
gf – Gluten free

Lunch Menu 12-3pm

Starters

Homemade soup of the day – gf

Roasted cherry tomato and basil
tartlet drizzled with a balsamic glaze

Cream cheese and chestnut
mushroom crostini

Hot smoked salmon served
with a dill and lemon crème fraîche S 1.25
potato salad and watercress – gf

Roasted chicken wings coated
in a creamy ranch sauce – gf

Sides

French fries 2.95

Sweet potato fries 4.25

House salad 4.25

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

Onion rings 3.95

Two courses – £9.95

Mains

Rump steak from Munro's
of Dingwall served with white
pudding mash, garlic roasted
tomato and a Cajun cream sauce S 3.95

Oven roasted Salmon with a
warmed Niçoise salad dressed
with a green pesto – gf S 1.95

Pan seared sea bass served
with pak choi, sticky coconut rice
and dressed with a soy, ginger
and chili sauce – gf

Pan seared chicken supreme with
roast potatoes, seasonal vegetables
and a rosemary jus – gf

Steak and ale pie topped with puff
pastry and served with mashed
potatoes and vegetables

Chickpea and sweet potato
tagine topped with a lime
crème fraîche – gf

Add a side of roasted vegetables S 1.00

Brasserie Specials

Classic Margherita Pizza with our
rich tomato base, mozzarella and
fresh basil 10.95

Kitchen's Meat Feast Pizza – Rich
tomato base, mozzarella, chorizo,
pancetta, smoked cured pork
sausage and jalapeno peppers 12.95

Brasserie burger - Griddled
beef burger with bacon, cheddar
cheese and barbecue sauce,
homemade onion rings and fries 13.95

Beer battered Scottish haddock,
chunky chips, mushy peas,
tartare sauce 13.95