

7<sup>th</sup> – 13<sup>th</sup> September  
2017

*S – Supplement*  
*gf – Gluten free*

## Lunch Menu 12-3pm

### Starters

Homemade soup of the day – gf

Sweet pickled herring, cucumber,  
spring onion crème fraîche

Brie, cranberry and caramelised  
walnut salad – gf

Local butchers black pudding with  
red onion chutney and whisky syrup

Tandoori spiced chicken  
breast, coriander yoghurt  
and fine leaves – gf

### Sides

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French fries 2.95

Sweet potato fries with rosemary salt 4.25

House marinated olives with chilli  
and thyme 3.25

Tomato, red onion and feta salad 4.25

Truffled Parmesan fries with  
smoked Paprika aioli 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

## Brasserie Specials

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Kitchen Meat Feast Pizza – rich 12.95  
tomato base, mozzarella, chorizo,  
pancetta, smoked cured pork sausage  
and jalapeños

The Brasserie burger – griddled 12.25  
beef burger with tomato and sour  
cucumber relish, Ullapool smoked  
cheddar, toasted brioche bun,  
French fries

## Two courses – £9.95

### Mains

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Chargrilled 28 day aged rump 3.95  
steak from Munro's of Dingwall  
with roast potatoes and whisky  
sauce – gf

Fillet of West Coast salmon, white 1.95  
wine and dill sauce with crushed  
potatoes – gf

Fillet of North Sea cod, roast  
potatoes, sun-dried tomato salsa  
and crispy pancetta – gf

Pan fried chicken breast set on local  
haggis served with green beans  
and wild mushroom sauce

King prawn, spinach and sun-dried  
tomato pizza

Homemade sweet potato macaroni  
with garlic bread

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Beer battered Scottish haddock, 13.95  
French fries, tartare sauce