

7th – 20th
November – 2018

S – Supplement
gf – Gluten free

Lunch Menu 12-3pm

Starters

(V) Homemade soup of the day – gf

(V) Goat's cheese bonbons with pea purée and dressed leaves

Warm peppered mackerel and apple salad – gf

(V) Tomato, basil and mozzarella tartlet with balsamic glaze and dressed leaves

(V) Courgette, aubergine and red pepper skewer served with a spicy red pepper and tomato sauce

Sides

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French fries 2.95

Cajun fries 3.95

House salad 4.25

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

Brasserie burger - Griddled 13.95
beef burger with bacon, cheddar cheese, burger relish, house slaw and fries

Two courses – £9.95

Mains

Rump steak from Munro's S 3.95
of Dingwall served with sautéed new potatoes, garlic roasted mushrooms and tomato – gf

Pan fried fillet of sea bass, julienne of vegetables and teriyaki noodles

Fillet of cod, crushed new potatoes S 1.25
and savoy cabbage and bacon cream – gf

Pork sausages served with leeks, creamy mash potato, roasted vegetables and red wine jus

Spaghetti Bolognese served with garlic bread

(V) Wild mushroom and apricot risotto with a sun-dried tomato purée

Add a side of vegetables S 1.00

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

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