

7th to 21st
March 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*

Pork and apricot terrine with piccalilli and oatcakes

Scottish smoked salmon carpaccio, capers, rocket and lemon syrup – *gf* S 1.25

Haggis tian - haggis, turnip and potato topped with whisky sauce

Spinach frittata, red onion marmalade & dressed salad – *gf*

Sides

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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

Brasserie Specials

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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

Two courses – £10.95

Mains

Chargrilled rump steak, from Munro's of Dingwall, black pudding mash, cherry tomatoes and red wine jus – *gf optional* S 3.95

Oven baked Scottish salmon fillet with ratatouille and couscous – *gf* S 1.95

Pan fried lemon sole with seasonal greens, crushed new potatoes and citrus butter – *gf*

Chicken curry with basmati rice and poppadom – *gf optional*

Pork sausages, mash, seasonal vegetables and red onion gravy

Goat's cheese & butternut squash risotto with pea shoots – *v, gf*

Add a side of vegetables S 1.00

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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