

9th – 15th November
2017

S – Supplement
gf – Gluten free

Lunch Menu 12-3pm

Starters

Homemade soup of the day – gf

Haggis bonbons served with
whisky mayonnaise

BBQ coated chicken wings
and salad leaves – gf

Halloumi and mixed pepper
skewers – gf

Smoked Scottish salmon with soft
cheese and chive crostini

Sides

French fries 2.95

Sweet potato fries 4.25

House marinated olives with chilli
and thyme 3.25

Tomato, red onion and feta salad 4.25

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

Two courses – £9.95

Mains

Rump steak from Munro's of
Dingwall served with crushed new
potatoes and peppercorn sauce S 3.95

Chicken satay with basmati rice

Pan seared Scottish salmon
set on creamy mashed potatoes,
asparagus spears and a dill
and caper cream – gf S 1.95

Pan fried sea bream on a bed of
creamy mash potato, green beans
and a dill cream – gf

Roasted vegetable pie topped
with creamy mash – gf

Feta cheese pizza with rich tomato
base, mozzarella cheese, sliced red
onion and roasted pepper

Brasserie Specials

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

The Brasserie burger – griddled 12.95
beef burger with tomato and sour
cucumber relish, Ullapool smoked
cheddar, toasted brioche bun,
French fries

Beer battered Scottish haddock, 13.95
French fries, tartare sauce