10th – 17th January 2018

S – Supplement
gf - Gluten free

Lunch Menu 12-3pm

Starters

Homemade soup of the day – gf

Creamy garlic mushroom bruschetta dressed with leaves

Smoked Scottish salmon, beetroot, apple and leaf salad served with pepper and lemon crème fraîche – gf *S* 1.25

Caesar salad – chicken, smoked bacon, parmesan and garlic croûtons served with Caesar dressing

Halloumi and pepper skewers with pesto dressing – gf

Sides

French fries	2.95
Sweet potato fries	4.25
House marinated olives with chilli and thyme	3.25
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 garlic butter and grilled tomato – gf *S* 3.95
Add portion of chips for – *S* 1.00

Spicy pork and beef meatballs in a tomato and basil tagliatelle

Sweet and sour stir fry with harrisa spiced mushrooms

Pan fried breast of chicken served with tandoori curry sauce and sticky coconut rice – gf

Pan fried fillet of Sea bass served with sweet chilli noodles and Julienne vegetables *S* 1.95

Fillet of salmon set on crushed new potatoes with lime and chilli butter with green beans – gf

Brasserie Specials

Kitchen Meat Feast Pizza – Rich tomato base, mozzarella, chorizo, pancetta, smoked cured pork sausage and jalapeños	12.95
The Brasserie burger – griddled beef burger with tomato and sour cucumber relish, Ullapool smoked cheddar, toasted brioche bun, French fries	13.95
Beer battered Scottish haddock, French fries, tartare sauce	13.95

The
KITCHEN
BRASSERIE