

10<sup>th</sup> – 16<sup>th</sup> August  
2017

*S – Supplement*  
*gf – Gluten free*

## Lunch Menu 12-3pm

### Starters

Homemade soup of the day – gf

Smoked chicken with apple  
and a baby spinach salad – gf

(V) Sun-blushed tomato, goat's  
cheese, olive and coriander tartine  
drizzled with honey

(V) Kitchen Waldorf – Celery, pear  
and toasted almond salad – gf

Course smoked mackerel pâté  
served with oatcakes and caramelised  
red onion chutney – 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 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

Chargrilled 28 day aged rump steak S 3.95  
from Munro's of Dingwall with a  
peppercorn sauce – gf

Strips of pork loin and green  
peppers in a black bean sauce  
with aromatic rice

Baked seasonal mackerel fillets  
served with roast potatoes and a  
tomato and spring onion sauce – gf

Scottish salmon fillet topped with S 1.95  
hollandaise sauce served with creamy  
mashed potatoes – gf

Linguine pasta with chicken and a  
creamy cajun and pepper sauce

(V) Butternut squash and yellow  
courgette chilli served with rice  
and sour cream – gf

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Beer battered Scottish haddock, 13.95  
French fries, tartare sauce