

11<sup>th</sup> – 17<sup>th</sup> April 2018

*S – Supplement*  
*gf – Gluten free*

## Lunch Menu 12-3pm

### Starters

Homemade soup of the day – gf

Roasted root vegetable and mackerel salad – gf

Teriyaki chicken skewers served with and exotic salad – gf

Bloody Mary prawn cocktail – S 1.25  
Atlantic prawns served with bloody Marie rose sauce – gf

Goat's cheese and caramelized red onion tart finished with reduced balsamic

### Sides

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French fries 2.95

Sweet potato fries 4.25

House salad 4.25

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95  
Add buffalo mozzarella 1.25

House coleslaw 2.75

## Two courses – £9.95

### Mains

Rump steak from Munro's of S 3.95  
Dingwall, white pudding mash, roasted tomato and garlic butter – gf

Pan seared chicken breast served with a tikka masala sauce, lime rice and green beans – gf

Fillet of Scottish salmon served S 1.95  
with a spinach mash potato, salsa verde and sugar snaps – gf

Pan seared fillet of sea bass in a soy, ginger and sweet chilli sauce with lime rice and green beans – gf

Steak and Black Isle red kite ale casserole with a puff pastry lid, creamy mash and roasted root vegetables

Penne pasta served with a creamy pesto sauce and wild mushrooms

Add a side of roasted vegetables S 1.00

## Brasserie Specials

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Classic Margherita Pizza with our rich tomato base, mozzarella and fresh basil 10.95

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

Brasserie burger - Griddled beef burger with bacon, cheddar cheese and barbecue sauce, homemade onion rings and fries 13.95

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Beer battered Scottish haddock, chunky chips, mushy peas, tartare sauce 13.95