

12th – 25th September
2018

S – Supplement
gf – Gluten free

Lunch Menu 12-3pm

Starters

(V) Homemade soup of the day– gf

(V) Breaded garlic mushrooms,
mustard mayonnaise with dressed
salad leaves

Scottish smoked salmon and
cucumber roulade, herb potato
salad with Scottish oatcakes S 1.25

Trio of haggis, neeps and tatties
with whisky sauce

Smoked bacon and caramelized red
onion tartlet

Sides

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French fries 2.95

Cajun fries 3.95

House salad 4.25

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

Brasserie burger - Griddled 13.95
beef burger with bacon, cheddar
cheese, burger relish, apple and red
cabbage slaw and fries

Two courses – £9.95

Mains

Rump steak from Munro's S 3.95
of Dingwall served with crushed
new potatoes, grilled tomato and
chasseur sauce

Pan seared fillet of coley with Thai
green curry sauce and fluffed rice
– gf

Spicy Cajun chicken breast with
crushed new potatoes, sugar snaps
and a spicy tomato sauce – gf

(V) Vegetable stir fry with hoisin
sauce and soya noodles

Roasted plaice with mashed potato, S 1.95
roast fennel, drizzled with a parsley
and lemon butter – gf

Pork and beef meatballs served on a
bed of linguini with a rich tomato
sauce

Add a side of vegetables S 1.00

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Panko breaded Scottish haddock, 14.95
chunky chips, mushy peas and
tartare sauce

Macaroni cheese with leek and 12.95
bacon, garlic bread and house salad