

12th – 18th October
2017

S – Supplement
gf – Gluten free

Lunch Menu 12-3pm

Starters

Homemade soup of the day – gf

Chicken and artichoke terrine,
dressed salad and red onion
chutney – gf S 1.25

BBQ pulled beef brisket, mixed
leaves and spring onions – gf

Smoked mackerel and potato
salad with a horseradish
dressing – gf

Wild mushroom and spinach tartlet,
dressed leaves and balsamic glaze

Sides

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 with
smoked Paprika aioli 3.95

Garlic pizza bianco 2.95

Add buffalo mozzarella 1.25

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 12.25

Two courses – £9.95

Mains

Chargrilled 28 day aged rump
steak from Munro's of Dingwall
with horseradish mash potato and
red wine jus – gf S 3.95

Oven baked salmon, herb crushed
potatoes, asparagus and béarnaise
sauce – gf S 1.95

Grilled cod loin, creamy mash
potato, baby spinach with a dill and
caper sauce – gf

Pan roasted chicken breast, sugar
snap peas, roast potatoes and a
whisky sauce – gf

Sweet and sour pork with aromatic
basmati rice – gf

Homemade chickpea and sweet
potato tagine with herb oil and pea
shoots – gf

Beer battered Scottish haddock,
French fries, tartare sauce 13.95