

13th–19th July 2017

S – Supplement
gf – Gluten free

Lunch Menu 12-3pm

Starters

Homemade soup of the day – gf

Cured herring fillets, pickled onions, radish, orange, apple and peashoot salad with Arran mustard dressing

Parma ham, water melon and feta salad – gf \$ 1.95

Grilled haggis, crispy kale, whisky reduction and roast swede

Puff pastry tart filled with red onion marmalade, blue cheese, white balsamic and peashoots

Sides

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French fries 2.95

Sweet potato fries with rosemary salt 4.25

Bucket of truffled fries with smoked paprika mayonaise 3.25

A bowl of our marinated olives 2.95

Rocket, parmesan and pear salad 2.95

Garlic pizza bread 2.95

Add mozzarella cheese 1.95

Brasserie Specials

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Fire Eater pizza – rich tomato base, Fior de Latte cheese, hot salami, jalapeño peppers, dried red chilli and smoked paprika 10.25

The Brasserie burger – 8oz Angus beef burger, brioche bun, crisp iceberg lettuce, beef tomato and french fries 11.95
Add bacon or cheese for – £1.00

Two courses – £9.95

Mains

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Chargrilled 28 day aged rump steak \$ 3.95
from Munro's of Dingwall with mushroom and stout sauce

Salmon fillet, parmesan mash, spinach veloute herb oil – gf

Pan seared fillet of coley, served with crushed potato, smoked paprika, lemon and tomato sauce – gf

Cauliflower and courgette curry served with boiled rice, mango and mint yoghurt – gf

Strips of chicken topped with butter bean and basil sauce, smoked bacon and herb crumb

Pizza, topped with smoked ham hough and pineapple with mozzarella

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Tempura Scottish haddock fillet, 13.95
fries, our own tartare sauce and fresh lemon