

14th – 21st February
2018

S – Supplement
gf – Gluten free

Lunch Menu 12-3pm

Starters

Homemade soup of the day – gf

Goat's cheese bonbons, beetroot purée with dressed salad

Three cheese tartlet – Brie, Stilton and cheddar cheese, with mixed leaves

BBQ coated chicken and pepper skewers – gf

Hot-smoked salmon mousse, crostini and mixed salad – gf *S 1.25*

Sides

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French fries *2.95*

Sweet potato fries *4.25*

House salad *4.25*

House slaw *2.75*

Truffled Parmesan fries *3.95*

Garlic pizza bianco *2.95*

Add buffalo mozzarella *1.25*

Onion rings *3.95*

Two courses – £9.95

Mains

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

Cottage pie topped with creamy mashed potato, with seasonal vegetables – gf

Creamy chicken enchilada with house slaw and chunky chips

Wholegrain honey mustard salmon, black pudding, mashed potatoes and sugar snaps *S 1.95*

Fillet of sea bass with lemon parsley butter, creamy mashed potato and sugar snaps – gf

Vegetable chilli topped with sour cream, aromatic rice – gf

Add a side of roasted vegetables *S 1.00*

Brasserie Specials

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Smoked barbecue chicken pizza with smoked Applewood cheddar and streaky bacon *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*