

16<sup>th</sup>– 22<sup>nd</sup> March  
2017

*S – Supplement*  
*gf – Gluten free*

## Lunch Menu 12-3pm

### Starters

Homemade soup of the day – gf

Chorizo and roasted pepper frittata  
with basil aioli and dressed leaves

Smoked cod and chive fish cake, S 1.25  
lemon and dill crème fraîche

Grilled locally produced haggis  
with yoghurt and honey dressing  
and baked pears

(V) Warm goat's cheese, tomato  
and olive bruschetta with balsamic  
dressing

### 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

## Two courses – £9.95

### Mains

Chargrilled, 28 day aged highland S 3.95  
rump steak, white pudding mash  
and thyme jus

Pan fried fillet of Scottish salmon S 1.95  
with spring vegetable and pancetta  
ragout

Oven roasted breast of chicken  
with coconut rice and Thai green  
curry sauce

Slow cooked venison and root  
vegetable chilli with  
parmesan polenta

(V) Pea and braised leek risotto with  
feta cheese and garlic crumb – gf

Pizza - locally produced haggis and  
spring onion with dressed rocket

## Brasserie Specials

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

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

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