

26<sup>th</sup> September – 9<sup>th</sup>  
October 2018

*S – Supplement*  
*gf – Gluten free*

## Lunch Menu 12-3pm

### Starters

(V) Homemade soup of the day – gf

Black pudding bonbons served with a pepper sauce and mixed leaves

Satay chicken and red pepper skewers and dressed leaves – gf

(V) Avocado, cucumber and cherry tomato salad with a green herb oil dressing – gf

Goat's cheese and shallot tartlet with dressed leaves

### Sides

.....  
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

.....  
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, house slaw and fries

## Two courses – £9.95

### Mains

Rump steak from Munro's of Dingwall served with creamy mash potato, garlic roasted tomato and peppercorn sauce – gf S 3.95

Pan seared fillet of sea bass served with crushed new potatoes, broccoli and sauce vierge – gf

Cajun chicken penne pasta in a creamy rich tomato sauce

(V) Oven roasted vegetable lasagne served with garlic bread

Citrus crusted Scottish salmon S 1.95  
with sugar snaps, spring onion mash potato and citrus butter – gf

Chilli con carne served with basmati rice, sour cream and tortilla chips (– gf Optional)

Add a side of vegetables S 1.00