

28th – November
28th – December
2018

*S – Supplement
gf - Gluten free*

Lunch Menu 12-3pm

Starters

(V) Homemade soup of the day– gf

(V) Brie, cranberry and walnut
tartlet with dressed salad

Pork, apricot and sage stuffing
bonbons with cranberry
and red wine jus

Smoked salmon crostini with
orange and cinnamon crème
fraîche and watercress

(V) Buffalo mozzarella, sun-
dried tomato and fig salad – gf

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 Christmas Pizza – Rich 12.95
tomato base, mozzarella, Brie,
cranberries and sage and onion
stuffing

Kitchen burger – Griddled beef 13.95
burger, bacon cheddar cheese, burger
relish with house slaw and fries

Two courses – £10.95

Mains

Rump steak from Munro's S 3.95
of Dingwall served with braised red
cabbage and roasted new potatoes
with a porcini mushroom sauce – gf

Slowly braised pork belly with a
rich creamy truffle mash potato,
caramelized apple and red wine jus
– gf

Pan fried chicken with roasted new
potatoes, root vegetables and red
wine jus – gf

Scottish fillet of salmon with spiced S 1.95
potatoes, sugar snap peas and citrus
butter– gf

Fillet of sea bream with a chili and
honey glaze served with crayfish
gnocchi

(V) Mushroom, Brie and spinach
linguini served with garlic bread and
watercress

Add a side of vegetables S 1.00

Panko breaded Scottish haddock, 14.95
chunky chips, mushy peas and
tartare sauce

Butter roasted turkey breast, apricot, 12.95
sausage and sage stuffing, roast
potatoes chipolata sausage, glazed
carrots and turkey jus