28th December to 9th January 2019

Allergy Notice:
If you require any information regarding allergens please ask a member of staff.

S – Supplement
gf – Gluten free
v – Vegetarian

Lunch Menu 12-3pm

Starters

Homemade soup of the day – *gf, v*

Crispy panko chicken tenderloins, wasabi mayonnaise and Asian slaw

Poached salmon Caesar salad, salt and pepper croûtons, anchovies and crispy pancetta *S* 1.25

Black pudding rarebit, dressed leaf salad and marinated vine tomatoes

Roasted butternut squash, red pepper and blue murder cheese salad, toasted pine nuts and mustard vinaigrette – *gf, v*

Sides

French fries	2.95
Cajun fries	3.95
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

Two courses – £10.95

Mains

Chargrilled 6oz Highland rump steak, from Munro's of Dingwall, colcannon mash, roasted baby onions and port jus – *gf* *S* 3.95

Thai green turkey curry, coconut rice, fresh parsley and lime – *gf*

Posh dog – Ardgay venison sausage in grilled brioche bun with sauerkraut, French fries and thousand island mayo

Linguine with brown Gairloch crab, smoked mussels, chili, garlic and parsley *S* 1.95

Grilled fillet of sea bream, parsley and lemon tabbouleh salad and dressed fennel

Gnocchi with shredded sprouts and wild mushroom with roasted chestnuts and parmesan

Add a side of vegetables *S* 1.00

Brasserie Specials

Meatfeast Pizza – rich tomato base, mozzarella, chorizo, pancetta, smoked cured pork sausage and jalapeño peppers 12.95

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

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

Macaroni cheese with leek and bacon, garlic bread and house salad 12.95

The KITCHEN BRASSERIE