

30<sup>th</sup> May– 13<sup>th</sup> June  
2018

*S – Supplement*  
*gf – Gluten free*

## Lunch Menu 12-3pm

### Starters

(V)Homemade soup of the day  
– gf

Goat's cheese and cherry bruschetta  
served with salad leaves

Peppered mackerel and apple pâté S 1.00  
on toasted crostini

Cherry tomato and mozzarella tart  
dressed with fresh basil oil

(V) Melon, feta cheese and candied  
walnut, pomegranate salad – gf

### Sides

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French fries 2.95

Cajun fries 3.95

House salad 4.25  
Add slaw .75

Truffled Parmesan fries 3.95

Garlic pizza bianco 2.95  
Add buffalo mozzarella 1.25

House Slaw 2.75

## Two courses – £9.95

### Mains

Rump steak from Munro's of S 3.95  
Dingwall served on spring onion  
mash, roasted garlic tomato  
with sun-blushed tomato and  
horseradish butter

Chargrilled chicken breast with chive  
mash, roasted vegetables and rich red  
wine jus – gf

Pan seared sea bass, spiced red S 1.95  
pepper coulis, sugar snaps and herb  
crushed potatoes – gf

Pan seared fillet of sea trout with  
lemon and caper butter, sugar snaps  
and pea mash – gf

Creamy beetroot risotto topped with  
goat's cheese mousse – gf  
(V) Available with mushrooms

Chargrilled pork chop with black  
pudding mash, apple purée,  
broccoli and red wine, wholegrain  
mustard jus

Add a side of vegetables S 1.00

## Brasserie Specials

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Kitchen's Meat Feast Pizza – Rich 12.95  
tomato base, mozzarella, chorizo,  
pancetta, smoked cured pork sausage  
and jalapeno peppers

Kitchen burger – griddled beef 13.95  
burger, bacon cheddar cheese, burger  
relish with apple and red cabbage  
slaw and fries

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

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