

30th May to
13th June 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*

Cajun chicken skewers with
sweet chili mayonnaise – *gf*

Goat's cheese bon bons with
a beetroot purée – *v*

Smoked mackerel pâté crostini

Mozzarella and roast vegetable
tartlet with a balsamic glaze

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

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

Two courses – £11.95

Mains

Chargrilled rump steak, from
Munro's of Dingwall, crushed
new potatoes, roasted baby onion
and porcini sauce – *gf* S 2.95

Warm Scottish salmon salad
with capers and baby potatoes

Chicken parmigiana with linguini

Pan fried coley in Thai red curry
sauce and braised rice – *gf*

Five bean vegetable tagine served
with couscous – *v*

Pork and mushroom stroganoff
served with braised rice – *gf*

Add a side of vegetables S 1.00

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