

Dinner Menu

17th – 23rd May 2012 – 5.30 – 10pm

£9.50 minimum spend per person

Homemade soup of the day with homemade Black Isle beer bread – £3.45

Cauliflower fritters with cinnamon yoghurt and soaked sultanas – £5.25

Sesame prawn toast with lime aioli and prawn mousse, wrapped in fresh bread
fried until golden brown – £5.45

Hendricks gin cured salmon with pickled beetroot and watercress salad – £5.75

Steak tartar – traditional Highland beef fillet, thinly sliced served with pickled
baby cucumbers, capers, parsley and a raw egg yolk – £5.95

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Seared sirloin steak, from Munros of Dingwall, aged 21 days, with citrus
and fennel seed slaw and hand cut chips – £16.25

Grilled sea bass fillets with white aubergine sauce and roquette pesto – £14.95

Roast rosemary fillet of pork set on a white bean mash, served with balsamic
mushroom sauce – £15.50

Chicken breast stuffed with isle of mull cheddar and spinach, wrapped in smoked
bacon, set on parsley mash and served with a red wine jus – £15.25

Scottish salmon ‘cigar’ wrapped in filo pastry, baked in the oven and served
with harissa and labne (homemade yoghurt cheese) – £14.25

Warm salad of chicory, asparagus and rocket and toasted almonds – £10.50

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All meals are served with potatoes and vegetables

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Side orders

Garlic bread £1.75 / Mixed salad £2.95

French fries £1.95 / Extra vegetables and potatoes £1.75