

Early Evening Menu

17th May – 23rd May 2012 5.30 – 7pm

£10.95 for 2 courses (starter & main)

Homemade soup of the day

Pork and chicken terrine with cornichons and dressed leaves

Black pudding fried in a golden crumb, served with Dijon mustard
and garlic mayonnaise

Scottish hot smoked salmon and pea fritters with dill crème fraîche

Baked goat's cheese in a toasted oatmeal crumb with watercress salad
and apple chutney

* * * * *

Pan seared rump steak, from Munro's of Dingwall, served with shallot
and roast beetroot jus – S £1.45

Grilled sea bass fillet served with crushed new potatoes in a roast red pepper
and smoked paprika sauce

Rosemary roasted chicken breast with mangetout and cherry tomato salad

Lamb koftas with couscous salad and tzatziki and flatbread

Roast root vegetable crumble – root vegetables in a creamy mustard sauce
with fresh breadcrumbs and almond topping

Fillet of Scottish salmon with sweet potato mash and red Thai curry sauce

* * * * *

All meals are served with potatoes and vegetables

* * * * *

Side orders

Garlic bread £1.75 / Mixed salad £2.95

French fries £1.95 / Extra vegetables and potatoes £1.75