

Dinner Menu

17th – 30th May 2012 – 5-10pm

£9.50 minimum spend per person

Home made soup of the day – £3.25

Poached salmon and king prawn cocktail on a tomato and lemon salad – £5.95

Layered haggis, tattie and clapshot cakes drizzled with a whisky jus – £5.50

Omelette crepes filled with a panache of wild mushrooms, shallots
and garlic creak – £4.95

Seafood kebabs – king prawns, cubes of salmon, halibut and crisp vegetables
coated in a creamy garlic and dill sauce – £6.50

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Pan seared sirloin steak, from Munro's butchers of Dingwall, aged 21 days, served
with roasted tomatoes and new potatoes topped with a cracked black jus – £16.25

Stuffed breast of chicken filled with Parma ham, French brie
on red pepper coulis – £13.50

Grilled fillets of rainbow trout garnished with collops of monkfish with lightly
spiced couscous dressed with a lemon and dill cream – £15.95

Baked fillet of salmon garnished with tempura battered prawns, and a butternut
squash and ginger puree – £12.50

Pan seared fillets of sea bass with buttered spinach and chilli
jam on basmati rice – £15.25

Medallions of local venison served with a hash of haggis, new potatoes
and sliced onions finished with a redcurrant jus – £15.50

Creamy mushroom, red wine and tomato risotto with Parmesan shavings – £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