The MUSTARD SEED

LUNCH MENU

November 2026 12pm-3.45pm

2 Courses £18.95

To Start

Soup of the day (GF, DF, V, VE)

Jack Daniels sesame chicken wings, crunchy Asian slaw finished with herb oil (GF, DF)

Scottish smoked salmon tartare, herby crostini beetroot crisps and herb oil (GFO)

Halloumi fries, crispy dressed salad leaves and sweet chilli sauce (GF)

Harissa and mint hummus, crispy dressed salad and Scottish oatcakes (GF, DF, V, VE)

To Follow

Munros of Inverness rump steak, garlic and herb mashed potato, roasted seasonal vegetables and green peppercorn sauce (GF, DFO) **£3.95 supplement**

Sea stocks fillet of seabass, roasted pumpkin and sage risotto, finished with herb oil and beetroot crisps (GFO, DF)

Traditional Scottish cottage pie, topped with crispy potato slices and a side of seasonal vegetables (GF, DF)

Scottish fillet of haddock served with crushed garlic potatoes, steamed green vegetables and sauce Choron (GFO, DFO)

Soft potato gnocchi, wilted baby spinach, baby cherry tomato's in a red pesto sauce (GF, DF, V)

Sides

Seasonal Selection of Vegetables (GF, DF) £2.95

French Fries (GF) £3.75 (Add Truffle & Parmesan £1.00)

Mustard Seed House Salad (GF, DF) £3.00 **Starter portion available** £5.50

Garlic Flatbread £3.15 (Add cheese £0.95)

At the Mustard Seed Restaurant we take food allergies and dietary requirements seriously. While every effort is made to accommodate specific needs, we cannot guarantee that any dish is completely free from allergies, as all food is prepared in a kitchen where allergens are present.

If you have a food allergy or intolerance, please inform a member of our team before placing your order, and we will do our best to guide you appropriately.

Wifi Password : Letmein123

DFO Dairy Free Option **GF** Gluten Free **GFO** Gluten Free Option **V** Vegetarian **VE** Vegan **O** Organic