

Dinner Menu

28th July – 10th August 2011 - 5 – 7pm

£9.50 minimum spend per person

Homemade soup of the day – £3.25

Spicy king prawn and smoked salmon salad served on crisp iceberg lettuce
finished with a lemon and dill crème fraîche – £5.95

Chilled watermelon garnished with a summer berry compote and pear purée – £4.95

Confit of duck breast shredded over a plum and apple salad finished with a rich
balsamic and honey vinaigrette – £5.95

Minute steak roulade filled with sun-blushed tomatoes and goat's cheese finished
with a grain mustard vinaigrette – £5.25

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Pan seared 8oz Scottish sirloin steak from Munro's butchers of Dingwall, aged 21
days, set on herb mash potatoes topped with a tomato and onion jus – £15.95

Pan seared fillet of salmon served with a sun-blushed tomato, beetroot and asparagus
spear salsa set on a potato and dill salad – £12.95

Baked fillet of cod served with butter fried king prawns over anchovy crushed
potatoes finished with a lemon and caviar cream sauce – £15.95

Slow braised lamb shank presented on rich highland haggis mash finished
with a rosemary jus – £14.95

Baked fillets of sea bass filled with an aubergine and fennel frittata dressed
with a red pepper coulis – £15.25

Stuffed breast of chicken filled with French Brie and Parma ham carved over crushed
sweet potatoes finished with a creamy cracked black pepper sauce – £13.25

Creamy blue cheese and broccoli risotto topped with fresh Parmesan
and chopped herbs – £9.50

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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