

early evening menu

2 courses £19.95

steamed Shetland mussels with baby calamari, prawns & garden peas, nduja sausage & fresh coriander

crispy duck & watercress salad with bean sprouts, white radish & a spicy tomato & sesame dressing with lime

oven roasted Piedmontese pepper with cherry tomatoes, buffalo mozzarella & fresh basil pesto

cream of cauliflower soup with curry oil & coriander

scrambled egg & crab on toast with cress & spring onion crème fraiche

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braised belly of Morayshire pork with chilli, ginger & pearl cous cous & fresh coriander with citrus yoghurt & fine green beans

pan fried escalope of chicken Milanese with butter creamed potatoes, soft fried egg & a caper & lemon butter with rocket leaves & parmesan

Tain truckle cheddar & feta cheese puffs with grilled pear & radish salad, sherry vinegar & honey dressing with sour cream

crisp fried seabream fillet with coriander & chilli stir fry, king prawns, tender stem broccoli, steamed jasmine rice, pistachio & minted yoghurt

scotch sirloin steak garni with oven roasted tomatoes, mushrooms & hand cut chips with crispy onion rings & peppercorn sauce  
(£4 supp)