

early evening menu

2 courses £20.95

chicken & pancetta terrine nicoise style with baby tomatoes, olives & cornichons & Dijon mustard mayonnaise

curried lentil soup with tomato & coconut

king prawn & sweetcorn fritters with tomato & chilli jam, ginger scented yogurt & lime

crushed broad bean & avocado on toasted sourdough with buffalo mozzarella, lemon & mint

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

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grilled fillet of bass with Sardinian fregola, mussels, shrimp & calamari & roasted red pepper & shellfish bisque

parmesan crusted parsnip fritters with granny smith apple & mint salad, maple syrup & a blue cheese & walnut whip

oven roasted breast of chicken with white bean puree , crisp golden polenta croutons, spinach & nduja sausage

Kinlochbervie haddock & chips with Cromarty beer batter, minted mushy peas, lemon & fresh tartare sauce

Scotch sirloin steak carved pink with risotto of wild mushrooms, spinach & salami Napoli (£4 supp )