

Evening Menu



Starters

- Homemade Soup of the Day** 4.90 Served with bread roll and butter *gf option available*
- Tomato Bruschetta (v)** 5.30 Sliced Grilled ciabatta with a cherry tomato and balsamic topping *gluten free option available*
- Haggis Bon Bons** 6.50 Panko breaded Cockburns haggis with a sweet chilli dip and dressed side salad
- Salmon Fishcakes** 7.00 A mixture of fresh and smoked north Atlantic salmon and parsley mashed potatoes. Served with a citrus mayo

Mains

- Braised Rump Steak (gf)** 17.00 Served in a red wine onion gravy, new potatoes, and carrots and green beans
- Sea Bass (gf)** 14.00 Pan fried sea bass with ratatouille, basil oil and parsnip crisps
- Pork Loin** 13.00 Baked pork loin with Grants black pudding and pan fried crispy new potatoes, sliced onions and chantanay carrots. Topped with a thyme and sage gravy
- Cajun Chicken Pasta** 12.00 Penne pasta with sliced chicken breast, mixed pepper and onion in a creamy Cajun sauce, served with garlic bread *(gf) (v) option available*
- Loaded Flat Bread (v)** 10.00 Warm flatbread topped with homemade hummus, mixed vegetables, olives and feta cheese and a balsamic dressed green salad

Desserts

- Homemade Cheesecake** 5.80 A different delicious homemade cheesecake every weekend. Ask your server for details
- Lemon Posset (v)** 5.70 A set lemon mousse served with highland shortbread served with double cream or Capaldi's ice cream
- Hot Chocolate Brownie (v)** 5.50 A trio of Mint Chocolate Chip, Strawberry or Belgian chocolate
- Capaldi's ice cream (v)(gf)** 4.90 A trio of Mint Chocolate Chip, Strawberry or Belgian chocolate
- Selection of Highland Cheeses** 8.00 Tain Cheddar, Blue Murder, and Fat Cow served with red onion chutney, celery sticks, grapes, oatcakes and butter

Available Friday and Saturday Evenings from 5pm till 8pm