

# Early Evening Menu

Thursday 18<sup>th</sup> April 2024 – Tuesday, 30<sup>th</sup> of April 2024

**\* \* \* Allergy Notice \* \* \***

Please advise staff **BEFORE** you order if you require information about allergenic ingredients in our foods.

**GF: Gluten free DF: Dairy free V: Vegetarian**

Soup of the day (GF)

Baked chicken & leek Tart with Gruyere cheese served with Dijon Mustard dressing and Watercress

Broccoli, Tomato and crumbled Feta salad with toasted seeds, Garlic yoghurt dressing, Balsamic Glaze and pea shoots (GF)

Haddock Goujons served on Crispy Salad, Tzatziki Sauce, Lemon Wedge, Cherry Tomatoes and Herb oil

Pink Beetroot & Roasted Garlic Hummus served with Locally made Focaccia bread, Mixed Leaf salad and e.v.o.o (GF Optional)

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Seared 28-day aged Highland Rump Steak served on garlic & thyme roasted potatoes, broccoli florets and Chasseur Sauce (GF)

Roasted Breast of Chicken served on herby crushed potatoes, grilled haggis, glazed carrots and creamy Mustard sauce (GF Optional)

"The Mustard Seed" Lamb Tagine served with herby cous-cous, Creme fraiche and fresh Herbs (GF Optional)

Pan Seared Fillet of Sustainably Sourced Seabass served on spring vegetable Basmati Rice, Asian style salad and Satay sauce

Vegetable Stir Fry served with Rice noodles, Soy & Chilli sauce, black sesame seeds and watercress (GF)

French fries **£3.75**/ Mustard Seed house salad (GF)(DF) **£3.95**  
Garlic Focaccia bread **£2.15** (Add cheese **£0.95**) / Oven baked vegetables (GF)(DF) **£1.75**