



Early Evening Menu

October 2025 5pm–6.30pm
£21.95 for Two Courses

Allergy Notice

At The Mustard Seed Restaurant, we take food allergies and dietary requirements seriously. While every effort is made to accommodate specific needs, we cannot guarantee that any dish is completely free from allergens, as all food is prepared in a kitchen where allergens are present.

If you have a food allergy or intolerance, please inform a member of our team before placing your order, and we will do our best to guide you appropriately.

Your safety and satisfaction are important to us – thank you for your understanding.

To Start

Soup of the Day

(GF) (DF) (V)

Creamy Mushroom and Garlic Bruschetta

Served with crispy dressed salad

Mozzarella and Tomato Salad

Crispy dressed salad and balsamic reduction (GF)

Scottish Cold Smoked Salmon

Horseradish crème fraiche, dressed leaves & cucumber ribbons (GF)

Scottish Lamb Koftas

Cucumber and minted yoghurt, mixed leaves and chilli dressing

To Follow

Chicken and Leek Pie

Puff pastry topping, seasonal vegetables

Pan Fried Fillet of Seabass

Roasted baby potatoes, tenderstem broccoli green beans, creamy mushroom sauce (GF) (DFO)

Pan-Seared Munros Scottish Rump Steak

Crushed garlic potatoes, tenderstem broccoli, green peppercorn sauce (GF) (DFO)
(£3.95 Supplement)

Butternut Squash Risotto

Toasted pumpkin seed dressing and Parmesan crisps (DF) (GF)

North Sea Cod Loin

Harissa and chickpea ragout, herb oil and tendril pea shoots (GF) (DF)

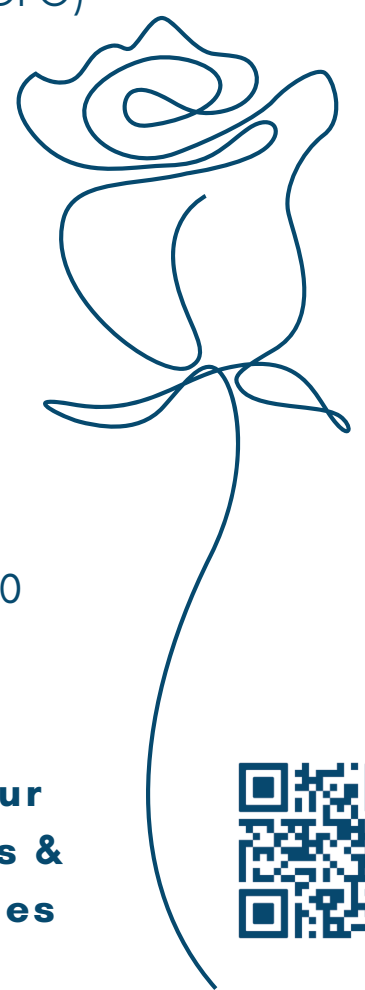
Sides

Seasonal Selection of Vegetables (GF) (DF) £1.00

French Fries £3.75

Mustard Seed House Salad (GF) (DF) £3.00 **Starter Portion Available** £5.50

Garlic Flatbread £2.15 (Add cheese £0.95)



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Dinner Menu

October 2025 5pm-9:30pm

Allergy Notice

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To Start

Soup of the Day £4.50

(GF) (DF) (V)

Fillet of Smoked Mackerel £8.50

Creamy potato salad, crispy dressed salad and balsamic reduction

Panko Breaded Black Pudding £9.00

Red onion marmalade, dressed salad leaves

Goats Cheese and Fig Salad £8.50

Crispy salad and raspberry dressing (GF)

Scottish Haggis Bonbons £9.00

Sweet chilli mayonnaise and dressed mixed leaves

To Follow

Pan-Seared Munros Ribeye Steak £31.95

Butternut squash puree, Dauphinoise potatoes, glazed carrots and peppercorn sauce (GF) (DFO)

Pan Fried Fillet of Scottish Salmon £24.95

Butternut squash risotto and parmesan crisps (GF)

Roasted Breast of Chicken £24.95

Stuffed with wild mushroom and cream cheese, mashed potatoes, tenderstem broccoli glazed carrots and red wine jus (GF)

Scottish Monkfish Tail £26.00

Harissa and chickpea ragout, herb oil and tendrill pea shoots (GF) (DFO)

Pan Fried Potato Gnocchi £19.00

Creamy mushroom and spinach sauce

Sides

Seasonal Selection of Vegetables (GF) (DF) £1.00

French Fries £3.75

Mustard Seed House Salad (GF) (DF) £3.00 **Starter Portion Available** £5.50

Garlic Flatbread £2.15 (Add cheese £0.95)



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