

Gluten Free Menu

Chef's soup selection V
served with crusty bread and butter curls £ 4.90

Toasted Polenta V
topped with roast field mushrooms in garlic and olive oil placed on a bed of rocket £ 6.50

Spicy bean nachos V
served with crème fraiche and tomato salsa £ 5.90

Pan fried King scallops
drizzled with a balsamic glaze £ 7.50

Spicy nachos
topped with melted mozzarella cheese V £ 5.50
or beef chilli £ 6.50

Chicken liver parfait
accompanied by gluten free oatcakes and Cumberland sauce £ 6.50

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Sharing Platters

Slices of smoked venison, smoked chicken and smoked duck served with tomato chutney, cornichons and gluten free bread £ 13.90

Roast beetroot and garlic dip, hummus and tzatziki with olives, sun blushed tomatoes and corn chips V £ 13.90

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Mexican chilli
spicy beef chilli presented with a timbale of steamed basmati rice and crispy nachos £ 12.50

Vegetable curry
Roast cauliflower, spinach and chickpea coconut curry presented with mango chutney V £ 12.50

Peppered Chicken
breast of chicken smothered with a creamy pink peppercorn and brandy sauce served with fresh market vegetables and potatoes £ 13.90

Risotto vegetarian
roast sweet potato, spinach, pine nuts then topped with shaved parmesan V £ 13.90

choice of 8oz prime beef burger, chicken breast or falafel and spinach burger, placed in a gluten free bun then served with skin on fries and dressed salad leaves V £ 10.90

Add toppings: £ 2.00

Mature cheddar
Cajun seasoning and mozzarella
Creamy blue cheese

Grilled fillet of salmon
resting on a bed of steamed rice noodles and vegetables bound in a Thai coconut broth £ 13.90

Risotto
cooked with North Atlantic king prawns bound with fresh asparagus £ 13.90

Prime Scottish Steak Selection

Fillet - 8oz £ 24.50

Sirloin - 8oz £ 22.50

Rib eye - 8oz £ 19.50

All steaks are cooked to order and presented with roast field mushrooms and roast tomato

Sauces available - £ 2.50

Pink peppercorn, cream and brandy
Mushroom and tarragon
Creamy blue cheese
Tomato, olive, onions and peppers

Desserts

Selection of Italian ice cream topped with dessert sauce £ 4.50

Orange and cinnamon crème brûlée £ 5.50

Chocolate espresso pot with freshly whipped Chantilly cream £ 5.50

Selection of citrus fruit sorbets - £ 4.50

Affogato – shot of espresso coffee topped with a scoop of vanilla ice cream £ 4.50