

GLUTEN FREE MENU

For the Table

Kalamata and Halkidiki Olives £6.50

Kalamata and Halkidiki olives, chilli, garlic

Starters

Today's Soup £6.95

white and wholegrain flour bread roll, Irish salted butter

Chicken Liver, Port & Thyme Pâté £10.15

thyme clarified butter, red onion marmalade, oat biscuits, dressed leaves

Sandwiches till 5pm

Please see main lunch menu (but on a GF bread)

Soup Club

Order any starter or sandwich and have a mug of home-made soup served with it for £4.30

Mains

North Atlantic Haddock & Chips £19.85

battered MSC approved North Atlantic haddock, home-made chips (from Scottish potatoes), crushed peas, fresh mint, tartar, lemon

Pan-roasted Chicken Breast £19.90

creamed leeks, truffled mash, pepper cream, crispy Parma ham

6oz Aberdeen Angus Burger £17.85

28 day matured Aberdeen Angus mince, burger bun, lettuce, vine tomato, dill pickle, mustard mayo, home-made chips (from Scottish potatoes), tomato & gherkin relish

add mature Cheddar £1.10 add Castello blue £1.20 add streaky bacon £1.30

Pan-roasted Salmon Fillet £20.80

olive oil & herb-crushed new potatoes, buttered greens, champagne & dill cream, crispy capers

10oz Ribeye (28 day dry aged) Steak £32.60

home-made chips (from Scottish potatoes), roasted vine tomato, portobello mushroom, onion rings

Steak Sauces £3.55 Castello blue Pepper Béarnaise

Desserts

Dairy Ice-cream

chocolate sauce, Cadburys flake 2 scoops £4.90 3 scoops £6.75

Classic Crème Brûlée £8.80

set vanilla custard, brown sugar

