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## GLUTEN FREE MENU

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### Starters

**Chef's Soup of The Day** 5.95  
crusty bread roll (ask server)

**Crab and Avocado Stack** 9.25  
white crab with mustard crème fraîche,  
chilli and lemon avocado, oatcakes

**Honey Glazed Grilled Goats Cheese** 8.95  
crisp leaves, sunblushed tomatoes

**Creamy Garlic Mushrooms** 8.50 **V**  
spring onions, mature cheddar, toasted bread

**Prawn and Crayfish Cocktail** 9.75  
marie rose sauce, lemon wedge, smoked paprika

**Chicken Liver Pate** 8.50  
spiced fruit chutney, toasted bread

### Mains

**Braised Ribeye Steak** 19.50  
red wine jus, creamed and roast potatoes, root vegetables

**Pan Seared Breast of Duck** 19.50  
blackberry reduction, dauphinoise potato, green vegetables

**Baked Salmon Fillet** 17.95  
atlantic prawns, garlic and parsley cream, seasonal vegetables,  
creamed and roast potatoes

**Surf and Turf** 24.95  
4oz fillet medallion, garlic buttered king prawns,  
dauphinoise potato, green vegetables

**Breast of Cajun Chicken** 17.50  
mango coconut cream, timbale rice, green veg, spiced onions,  
sour cream

**Hetland Fish Pie** 18.50  
smoked salmon, haddock and prawns,  
white wine and chive cream, cheddar mash, toasted bread

**Sweet Chilli King Prawn Stirfry** 18.50  
basmati rice, sesame seeds, mixed vegetables  
**vegetarian option available** 15.95 **VE**

**Pork Loin Steak** 18.50  
dauphinoise potato, green vegetables, wholegrain mustard jus

### Grill

Our succulent steaks are from the highest quality  
Caledonian Crown Scotch Beef, these impressive cuts  
are bursting with flavour and chargrilled to perfection.  
All served with mushrooms, tomato and fries.

**8oz Chargrilled Sirloin Steak** 31.50

**8oz Chargrilled Fillet Steak** 35.50

**Chargrilled Butterfly Breast of Chicken** 17.50

#### ADD SAUCE 3.75

peppercorn / red wine jus / garlic butter / diane

### Desserts

**Mixed Berry Pavlova** 8.75  
chantilly cream, berry compote, ripple ice cream

**Chocolate Fudge Cake** 8.25  
fudge pieces, white chocolate shards, toffee drizzle,  
chantilly cream, vanilla ice cream

**Scottish Sundae** 8.50  
crumbed tablet, sliced strawberries, raspberry ripple  
ice cream, whipped cream, fruit coulis

**Vanilla Crème Brulee** 8.25  
berry compote

**Trio of Ice Cream** 7.75  
vanilla, chocolate, raspberry ripple, honeycomb  
Choice of sauce: toffee, chocolate, raspberry

**Cheese Platter** 9.75  
mature cheddar, brie, blue stilton, oatcakes, grapes,  
fruit chutney, celery

### RAD Classics

**Slow Cooked Diced Beef** £16.95  
seasonal vegetables, creamed potato

**Breast of Chicken** £17.50  
seasonal vegetables, creamed potato, peppercorn sauce