GLUTEN FREE MENU

STARTERS

Chef's Soup of the Day 6.25
crusty bread roll (ask server)

Halloumi Fries 8.95 V
crisp leaves, sweet chilli sauce

Seasonal Melon 8.50
berry compote, strawberry and lime syrup, raspberry sorbet

King Prawns in a Garlic Butter 9.25
savoy cabbage, toasted bread

Chicken Liver Pate 8.75
red onion chutney, toasted bread

Creamy Garlic Mushrooms 8.75 V
spring onions, mature cheddar, toasted bread

Prawn & Crayfish Cocktail 9.75
marie rose sauce, lemon wedge,
smoked paprika, toasted bread

Loaded Potato Skins 8.95
bacon, smoked cheddar, spring onion and chives,
garlic mayonnaise
(VEGETARIAN OPTION AVAILABLE 8.50) V

MAINS

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

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

Pan Seared Breast of Duck 19.50
rich port and redcurrant sauce, dauphinoise potato,
green vegetables

Teriyaki Fillet of Salmon 17.95
timbale of rice, green vegetables, sesame seeds

Slow Cooked Diced Beef 16.95
seasonal vegetables, creamed potato

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

Strips of Beef Fillet Diane 20.50
brandy, mustard, onion and mushroom sauce,
steamed basmati rice, toasted bread
(VEGETARIAN OPTION AVAILABLE 16.50) V

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

Slow Roasted Pork Belly 18.50
crispy crackling, creamy chive mash, tenderstem
broccoli, apple compote, rich red wine jus

Butternut Squash Risotto 16.50 VE
garlic and herb sautéed greens

8oz Chargrilled Fillet Steak 35.50
fries, green vegetables, grilled tomato

ADD SAUCE £3.95
peppercorn, red wine jus, chimichurri sauce, garlic butter

DESSERTS

Sticky Toffee Pudding 8.25
butterscotch sauce, vanilla ice cream

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,

Chocolate Fudge Cake 8.25
white chocolate shards, toffee drizzle,
chantilly cream, honeycomb ice cream

Lemon Pavlova 8.75
chantilly cream, candied lemon, ripple ice cream

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

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.
Please ask a member of our team for our full plant based, dairy free & non gluten containing ingredients menus