

NON-GLUTEN MENU

STARTERS

CHEF'S SOUP OF THE DAY £5.75
crusty bread (ask server)

CHICKEN LIVER PARFAIT £8.25
red onion marmalade, mixed leaf salad, oatcakes

PRAWN & CRAYFISH COCKTAIL £9.50
marie rose sauce, crisp baby gem, smoked paprika,
toasted bread

CREAMY GARLIC MUSHROOMS £8.25 **V**
mozzarella cheese, toasted bread

LOADED NACHOS £7.95 **V**
salsa, cheddar cheese

TRIO OF MELON AND PINEAPPLE COUPE £8.25 **VE**
coconut shards, mango sorbet, passionfruit coulis

MAINS

BRAISED RIBEYE STEAK £18.95
peppercorn sauce, creamed potatoes,
chunky roasted vegetables

MIXED SEAFOOD GRATIN £18.50
smoked salmon, haddock, prawns, white wine and leek
cream, smoked cheddar glaze, fries

SLOW COOKED DICED BEEF £16.50
creamed potato, seasonal vegetables

FILLET OF BEEF DIANE £18.95
brandy, mustard and mushroom sauce,
steamed basmati rice

BAKED FILLET OF SALMON £18.95
chilli buttered atlantic prawns, creamed potato,
wilted greens

BREAST OF CHICKEN WITH CHORIZO £18.50
sweet chilli and sriracha cream, coleslaw, fries

FROM THE GRILL

All served with grilled tomato, mushrooms, fries.

CHARGRILLED 6OZ FILLET STEAK £30.95

CHARGRILLED 6OZ SIRLOIN STEAK £23.95

CHARGRILLED BUTTERFLY BREAST OF CHICKEN £15.95

ADD SAUCE £3.50

red wine jus / peppercorn / garlic butter /
garlic and herb cream / coconut curry cream

DESSERTS

CHOCOLATE FUDGE CAKE £7.95
toffee sauce, white chocolate shards,
vanilla ice cream

SCOTTISH SUNDAE £8.25
sliced strawberries, tablet, raspberry ripple ice cream,
vanilla whipped cream

TRIO OF ICE CREAM £7.25
vanilla, chocolate, raspberry ripple, tablet
choice of sauces: toffee, chocolate, raspberry

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 vegan, dairy free & non gluten containing ingredients menus

V — Vegetarian **VE** — Vegan