



• GLUTEN FREE •

STARTERS

SOUP OF THE DAY 3.50

Gluten free bread

CHICKEN LIVER PÂTÉ 5.50

Gluten free toast, spiced pear chutney

PRAWN COCKTAIL 5.95

Marie rose sauce, crisp gem lettuce, baby herbs and gluten free toast

BBQ BABY BACK RIBS 5.95

Honey bourbon BBQ glaze, house coleslaw

HAM HOCK TERRINE 5.95

Gluten free toast, beetroot chutney

MUCHO NACHOS V 6.50

Tortilla chips, cheddar cheese, jalapeño peppers, house salsa, crème fraiche

CLASSICS

BAKED SALMON FILLET 11.95

Buttered new potatoes, curly kale, shallot cream

½ ROASTED CHICKEN 12.50

Chunky chips, rice, baby pak choi, sweet and sour sauce

SALTED PORK BELLY 11.95

Mustard mashed potato, buttered savoy cabbage, cider gravy

CHICKEN SUPREME 10.50

Buttered new potatoes, asparagus, tarragon cream sauce

SIZZLING FAJITAS

CHICKEN 10.75

KING PRAWN 12.95

BEEF 12.95

VEGETABLE V 8.95

Salsa, cheddar and crème fraiche dips with rice

SLOW COOKED BEEF FEATHERBLADE 12.50

Seasonal vegetables, peppercorn cream sauce

COLA GLAZED HAM 11.50

Charred pineapple, fried egg, garden peas

PASTA & SALADS

All salads are served with gluten free bread roll, dishes are made with gluten free pasta

MAC & CHEESE V 7.50/6.00

Fries

CARBONARA 8.95

Bacon, onions, garlic cream sauce

TUSCAN V 8.95

Courgette, black olives, shallots, Napoli sauce

CHICKEN & TENDERSTEM BROCCOLI 9.50

White wine cream sauce

PRAWN MARIE ROSE SALAD 9.50

Baby gem, cherry tomatoes, red onion

HALLOUMI NIÇOISE V 8.95

Courgette, black olives, shallots, Napoli sauce

ROASTED SWEET POTATO V 8.50

Feta, chopped spinach, toasted pine nuts, balsamic dressing

HONEY MUSTARD HAM & PINEAPPLE SALAD 8.50

Mixed leaves, peppers, cherry tomatoes, red onion, wholegrain mustard dressing, house coleslaw



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THE CHARGRILL

Our beef is Aberdeen Angus and aged for a minimum of 30 days. To ensure perfect tenderness and flavour, our meats are trimmed to our own specifications.

SIRLOIN 300g <i>Tender and well marbled</i>	19.95
FILLET 225g <i>The most lean and tender of all</i>	22.95
BUTTERFLY CHICKEN BREAST 300g <i>Grilled to perfection, juicy and tender</i>	11.95

Choose two sides from our selection

Skinny Fries	House Coleslaw
Chunky Chips	Buttered Broccoli
Buttered New Potatoes	Rocket & Parmesan Salad
Buttered Mash	Chef's Vegetables
Roast Potatoes	Grilled Tomato & Mushroom
House Salad	Grilled Asparagus

Choose one sauce from our selection

Black Peppercorn	Wholegrain Whisky Cream
Highland Blue Cheese	Garlic Butter
Diane	

SPECIALITY SIDES

TEMPURA KING PRAWNS	4.00
BBQ BABY BACK RIBS	5.95

DESSERTS

VANILLA ICE CREAM 3.95

Fresh fruit, your choice of sauce

DOUBLE CHOCOLATE FUDGE CAKE 4.95

Thick double cream or vanilla ice cream

FUDGE SUNDAE 4.95

Vanilla ice cream, whipped cream, crushed fudge, toffee sauce

SCOTTISH CHEESE BOARD 5.95

Toasted gluten free bread, grapes, beetroot and onion jam

LEMON DRIZZLE CAKE 4.95

Thick double cream

STRAWBERRY ETON MESS SUNDAE 4.95

Vanilla ice cream, whipped cream, crushed meringue, strawberry sauce

Although we do our utmost to cater for all customers with allergies we regret that due to the diversity of our menu we cannot be held responsible for any adverse reactions to our food. Although our chefs do their utmost to remove all bone fragments, unfortunately this cannot be guaranteed.