

NON-GLUTEN CONTAINING INGREDIGENTS MENU

STARTERS

Homemade Soup of the Day £5.75 crusty roll (ask server)

Ч

Tower of Prawn Marie Rose, Avocado and Smoked Salmon £9.50 fine leaves, citrus dressing Duo of Chilled Melon £8.25 VE raspberry sorbet, mint syrup

Bang Bang Chicken or Cauliflower £8.75 -£8.25 VE crisp batter, sriracha mayonnaise, fresh chillies, coriander Chicken Liver Parfait £8.25 Cumberland sauce, leaf salad, toasted crostini Ļр

Monkfish and King Prawn Skewers £11.95 marinated in a lime and sweet chilli butter

MAINS

Slow Braised Beef Cheek £18.95 creamed potato, glazed root vegetables, roasted red onions, red wine sauce

Cajun Chicken Skewers with Peppers and Onions £16.95 coconut curried cream, warm mango chutney, timbale of sticky rice

Oven Roasted Rump of Lamb £20.95 creamed cabbage with bacon, dauphinoise potatoes, rosemary and redcurrant jus Roasted Red Pepper Risotto £15.50 V broccoli florets, sweet potatoes, garlic cream, parmesan

Pan Seared Fillet of Stonebass £17.50 wild mushrooms, artichoke, asparagus, caramelised carrots, crisp potatoes, tomato coulis, salsa verdi

Fried Fillet of Battered Haddock £16.95 mushy peas, lemon, fries, tartar sauce 8oz Ribeye Steak £31.95 grilled mushroom, grilled tomato, sauteed greens, hand cut fries

8oz Fillet Steak £34.95 grilled mushroom, grilled tomato, sauteed greens, hand cut fries

DESSERTS

Vanilla Panacotta £7.95 white chocolate ice cream, strawberry compote Trio Ice Cream £7.25 chocolate, strawberry, vanilla, berry compote

Eton Mess Sundae £7.95

Selection of Cheeses £9.50

crushed meringue, whipped cream, raspberry ripple ice cream, wild fruits Howgate brie, Arran cheddar, blue murder, red onion chutney, grapes, oatcakes

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.