

NO GLUTEN CONTAINING INGREDIENTS MENU

Starters

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

Chicken Liver Pate £7.95
black treacle and red onion compote, bread

Roasted Red Pepper & Sweet Chilli Humous £7.75 V
toasted pitta bread, charred lime

Grilled Smoked Salmon & Prawn Platter £9.95
wasabi crème fresh, crisp salad, toasted bread

Halloumi Fries £7.95 V
garlic mayonnaise, watercress salad

Duo of Watermelon & Fig £7.75 V
balsamic pearls, fruit sorbet

Pan Seared King Scallops £14.50
chorizo rosario, cheddar and chive fondue, wilted spinach

Mains

Braised Ribeye of Beef £17.95
onion gravy, roast potatoes and root vegetable

Rack of Lamb £22.95
raspberry and red wine jus, minted mash, roasted vegetables

Buttermilk Vegetable Curry £14.95 V
Chicken £16.95 **Prawns** £18.95
boiled rice

Baked Salmon £18.95
garlic and white wine cream sauce, creamed potatoes, grilled asparagus, tender stem broccoli

Rosemary Crusted Medallions of Scottish Beef Fillet £34.95
grilled asparagus, horseradish cream sauce

Fillet of Monkfish & King Prawn £23.95
coconut, mango & madras cream, roasted vegetable skewer

Spicy Chicken Rigatoni Pasta £15.95
tomato and mascarpone sauce, toasted bread
(vegetarian option available £15.50)

Medallions of Pork with Apple Compote £18.95
sauteed potatoes, creamed mash, seasonal vegetables, stilton cream

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

Grill

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

Sirloin Steak £30.95

8oz steak, grilled mushrooms, tomato, fries

Fillet Steak £33.95

8oz steak, grilled mushrooms, tomato, fries

Butterfly Breast of Chicken £15.95

grilled mushrooms, tomato, fries

Gammon Steak with Pineapple £15.95

grilled mushrooms, tomato, fries

ADD SAUCE £2.95

peppercorn / red wine gravy / garlic butter / blue cheese

Dessert

Banana Split £7.95

chocolate and raspberry ripple ice cream, chantilly cream, strawberry and chocolate sauce

Eton Mess Sundae £7.95

mango ice cream

Artisan Cheese Platter £9.95

truckles of caramelised onion Arran cheddar cheese, Arran Brie, Strathdon Blue, Arran oatcakes, biscuit selection, plum and apple chutney

On The Side

Crispy Onion Rings — £3.45

Fries — £3.45

Chilli Fries, Cajun Fries — £3.95

Truffle & Parmesan Fries — £4.25

Buttered Baby Vegetables — £3.45

Tenderstem Broccoli — £3.95

Creamed Mash Potato — £3.45

Garlic King Prawns — £6.95

Luxury Chocolate Fudge Cake £9.95

chantilly cream, white chocolate flakes, fresh strawberries, clotted cream ice cream

Vanilla Crème Brulee £7.95

fruit compote, raspberry coulis

Trio of Ice Cream £7.50

vanilla, blackcurrant, mint, raspberry ripple choice of sauces: toffee, raspberry and chocolate

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