

Non-Gluten Containing Ingredients Menu

THE COVEN RESTAURANT

WHILE YOU WAIT

Marinated Olives — £3.95 V
sun blush tomatoes

Smoked Hummus and Chicory — £4.95 VE
crispy onions

STARTERS

Chef's Homemade Soup of the Day — £6.25
warm bread (ask server)

Chicken Liver Pate — £8.75
Arran onion chutney, oatcakes, balsamic dressing

Traditional Cullen Skink — £9.75
smoked haddock, leek, potato, warm bread

Cauliflower Pakora — £8.50 V
spiced onions, mint yogurt, pakora dip

Whipped Goats Cheese Mousse — £9.50 V
honey truffle, heritage tomato, walnuts, toasted bread

Spiced Chicken or Vegetable Tempura — £8.95 - £8.25 V
crispy tempura, sesame, coriander, soy dip

Seared King Scallops — £14.50
sweetcorn velouté, braised peas and lettuce, Ayrshire bacon

MAINS

Braised Shoulder of Lamb — £21.95
roast carrot, celeriac puree, lamb jus

Mushroom and Leek Pie — £15.95 V
topped with creamed potatoes, roast root vegetables, potatoes, sprouting broccoli

Chargrilled Chicken Breast — £19.25
chorizo, melting brie, buttered greens, creamed potato, white wine pesto cream

Battered Fillet of Haddock — £17.95
hand cut chips, mushy peas, tartar sauce

Roast Salmon Fillet — £19.50
tomato and red pepper reduction, asparagus shavings, garlic crushed potatoes, basil oil

Blackened Cajun Chicken — £18.50
mango coconut curry, rice pilaff, spiced onions, coriander

Confit Pork Belly — £18.95
beer braised onion, creamed potatoes, rich jus

GRILL

All grill items served with braised onion, mushroom, confit tomato and hand cut chips.

10oz Ribeye — £36.95

Add Sauce — £4.50
Pink Peppercorn and Cognac, Garlic and Chive Cream, Red Wine Jus, Tomato and Red Pepper Reduction

7oz Fillet — £33.95

Cauliflower Steak — £16.25 V

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

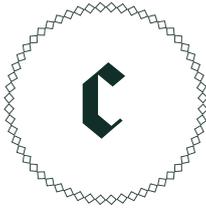
V — VEGETARIAN VE — VEGAN.

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.

100% of all service charge goes to our staff.

the coven

RESTAURANT & BAR



Non-Gluten Containing Ingredients Dessert Menu

Cappuccino Pannacotta — £8.50
vanilla ice cream

Dark Chocolate & Amaretto Mousse — £8.75
vanilla ice cream

Summer Fruits Pavlova — £8.95
*chantilly cream, mixed berry compote,
raspberry ripple ice cream*

Trio of Ice Cream — £7.50
*vanilla, tablet, raspberry ripple,
chocolate, coconut*
Choice of sauce:
chocolate, raspberry, salted caramel

Selection of Scottish Cheese — £10.95
onion chutney, grapes, bannocks oat cakes

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