

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

 — VEGETARIAN  — VEGAN

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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