

# Non-Gluten Containing Ingredients Menu

THE COVEN RESTAURANT

## WHILE YOU WAIT

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Marinated Olives — £3.95 V  
*sun blush tomatoes*

Smoked Hummus and Chicory — £4.95 VE  
*crispy onions*

## STARTERS

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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

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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

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*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

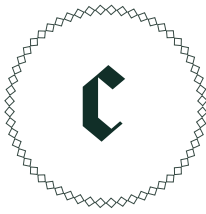
Cauliflower Steak — £16.25 V

*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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