

Gluten Free

Appetisers and Starters

Selection of Olives and Baby Plum Tomatoes	4.10
Soup of the Day	5.50
Chicken, Apricot and Tarragon Pate Served with a Fruit Compote and Oatcakes	6.70
(V) Fantail of Seasonal Melon Served with a choice of Fresh Fruit and Fruit Sorbet	6.70
<i>OR</i> Parma Ham	7.50
Mushrooms with Smoked Pancetta Lardons In a Garlic Cream Sauce served with Garlic Herb Bread	7.50
Salmon, Cod and Smoked Mackerel Fishcake Set on Shaved Fennel served with a Sweet Chilli Dressing	7.70

Main Courses

Steak, Ale and Mushroom Pie Served with a Creamed Potato Topping and Seasonal Vegetables	14.50
Chicken Jalfrezi <i>OR</i> Quorn Jalfrezi (V) Served with Basmati Rice	14.00
Gourmet Beef Burger Topped with Smoked Cheese and Bacon served with Sautéed Onions, Relish, Side Salad and Chipped Potatoes	14.50
Poached Smoked Haddock Topped with a Poached Egg and Hollandaise Sauce set on Sautéed Potatoes	15.50
Beer Battered Cod Served with Peas and Chipped Potatoes	14.40

Any one of these dishes may contain one or more of the 14 allergens

Pan Fried Sea Bass 23.50

Set on Stir Fried Vegetables served with Lime Lemon Butter and a Side of Creamed,
Boiled or Chipped Potatoes

Rump Steak

Served with Tomato, Mushrooms, Onion Rings and Chipped Potatoes 23.50

Scottish Sirloin Steak

Served with Tomato, Mushrooms, Onion Rings and Chipped Potatoes 27.50

Fish may contain bones

Side Orders

Sauces

Chipped Potatoes	3.50	Brandy and Pepper Sauce	3.40
Side Salad	3.30	Blue Cheese Sauce	3.40
Garlic Bread	3.30	Béarnaise Sauce	3.40
Bread Roll Basket	3.30		

Sweets

Fresh Fruit Platter 7.50

Served with a choice of Fresh Cream, Ice Cream, Sorbet or Natural Yoghurt

Chocolate and Orange Crème Brulee 7.50

Served with Shortbread

Sticky Toffee Pudding 7.50

Served with Vanilla Ice Cream and Butterscotch Sauce

Ice Cream with Seasonal Fruit 7.50

Selection of Cheese and Biscuits 8.10

Brie, Stilton, Arran Smoked, Claret Gigha

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